



In your box

- 8 oz. Cooked Cavatappi Pasta
- 8 fl. oz. Marinara Sauce
- .42 oz. Mayonnaise
- ¼ cup Italian Panko Blend
- 4 oz. Pepper and Onion Mix
- 2 oz. Ricotta
- ½ oz. Grated Parmesan
- ¼ tsp. Red Pepper Flakes
- 1 oz. Shredded Mozzarella

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Chicken
- 12 oz. Impossible Burger

*Contains: milk, eggs, wheat

You will need

- Salt, Pepper
- 2 Mixing Bowls

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Mozzarella-Ricotta Stuffed Meatballs

with marinara and cavatappi

NUTRITION per serving—Calories: 758, Carbohydrates: 57g, Sugar: 11g, Fiber: 4g, Protein: 44g, Sodium: 1660mg, Fat: 35g, Saturated Fat: 14g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta, pepper and onion mix**, ¼ tsp. **salt**, and ¼ tsp. **pepper** in provided tray. Top evenly with **marinara**.

2. Make the Meatballs

- In a mixing bowl, combine **ricotta, mozzarella**, and a pinch of **salt and pepper**.
- Combine **ground beef, mayonnaise, panko**, ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl. Form into six equally-sized balls.
- On a clean work surface, flatten balls and place 1 tsp. **ricotta-mozzarella** filling in center. Fold meat around cheese and seal shut.
- Place stuffed meatballs on **pasta**.

Customize It Instructions

- If using **ground chicken**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered until meatballs reach a minimum internal temperature, 35-45 minutes.
- If using **Impossible Burger**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered until meatballs are warmed through, 30-40 minutes.



3. Finish the Dish

- Cover tray with foil. Bake covered, 15 minutes.
- Carefully remove tray from oven and remove foil. Bake again uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 15-20 minutes.
- Carefully remove from oven. Garnish with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!