



In your box

3 oz. Roasted Red Peppers
4 oz. Grape Tomatoes
.6 oz. Butter
3 Tbsp. Basil Pesto
2 oz. Shredded Asiago Cheese
2 Tbsp. Italian Panko Blend
1 tsp. Onion Salt
¾ cup Pearl Couscous

Customize It Options

12 oz. Ground Turkey
12 oz. Ground Pork
10 oz. Ground Beef

*Contains: milk, wheat

You will need

Mixing Bowl



Oven-Ready

Asiago Turkey Meatballs

with tomato basil couscous

NUTRITION per serving—Calories: 734, Carbohydrates: 57g, Fat: 32g, Protein: 48g, Sodium: 1525mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **couscous, tomatoes, roasted red peppers**, and half the **onion salt** (reserve remaining for meatballs) in provided tray. Stir in 1 cup **water**.



Make the Meatballs

- Combine **turkey, panko**, remaining **onion salt**, and half the **cheese** (reserve remaining for topping) in a mixing bowl. Form into six equally-sized meatballs.
- *If using **ground beef** or **ground pork**, follow same instructions.*
- Place meatballs on **couscous** and **tomatoes**.



Finish the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **ground beef** or **ground pork**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 25-30 minutes.*
- Carefully remove from oven. Stir in **pesto** and **butter**, and top with remaining **cheese**. Bon appétit!