



In your box

- 14.1 oz. Sea Salt and Black Pepper Cooked Potatoes
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Crumbled Bacon
- 3 oz. BBQ Sauce
- ½ tsp. Seasoned Salt Blend

Customize It Options

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

*Contains: milk

You will need

- Olive Oil
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



BBQ Cheddar Meatballs

with bacon potatoes

NUTRITION per serving—Calories: 733, Carbohydrates: 46g, Sugar: 20g, Fiber: 3g, Protein: 43g, Sodium: 1626mg, Fat: 41g, Saturated Fat: 17g
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

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.
- In a mixing bowl, combine half the **BBQ sauce** (reserve remaining for garnish), **ground beef**, **seasoned salt**, and **cheese** in provided tray.
- Form mixture into eight equally-sized meatballs and place in one side of tray.



2. Add the Potatoes

- Combine **potatoes**, **bacon**, and 2 tsp. **olive oil** in empty side of tray.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 1, 2, and 3, baking uncovered in hot oven until meatballs are heated through, 20-24 minutes.
- If using **ground pork**, follow same instructions as ground beef in Steps 1, 2, and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 20-24 minutes.



3. Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-24 minutes.
- Carefully remove from oven. Drizzle remaining **BBQ sauce** over meatballs. Bon appétit!