



In your box

- 4 Tbsp. Panko Breadcrumbs
- 1 tsp. Minced Ginger
- ½ tsp. Garlic Salt
- 3 fl. oz. Creamy Roasted Sesame Dressing
- ½ oz. Crispy Rice Noodles
- 8 oz. Slaw Mix
- 1 tsp. Multicolor Sesame Seeds
- 1 oz. Ponzu with Lime
- ½ fl. oz. Honey

Customize It Options

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

*Contains: eggs, wheat, soy

You will need

- Cooking Spray
- 2 Mixing Bowls

Minimum Internal Protein Temperature

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

Oven-Ready



Sweet Garlic Turkey Meatballs

with roasted sesame slaw and crispy rice noodles

NUTRITION per serving—Calories: 600, Carbohydrates: 34g, Sugar: 16g, Fiber: 3g, Protein: 37g, Sodium: 1622mg, Fat: 34g, Saturated Fat: 6g
 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. Form the Meatballs

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Combine **turkey, panko, garlic salt, and ginger** in tray. Form turkey mixture into six evenly-sized meatballs. Space meatballs evenly in tray.



2. Bake the Meatballs

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 20-25 minutes.

Customize It Instructions

- If using **ground pork**, follow same instructions as turkey in Steps 1 and 2, baking uncovered in hot oven until pork reaches minimum internal temperature, 20-25 minutes.
- If using **Impossible burger**, follow same instructions as turkey in Steps 1 and 2, baking uncovered in hot oven until burger is heated through, 20-25 minutes.



3. Finish the Dish

- Carefully remove from oven. Let rest, 5 minutes. *Drain liquid from tray if desired.*
- While meatballs rest, combine **slaw mix** and **sesame dressing** in a mixing bowl. Top with **crispy noodles**.
- In another mixing bowl, combine **honey** and **ponzu**.
- Top **meatballs** with honey-ponzu sauce and **sesame seeds**.
Bon appétit!