



In your box

½ tsp. Seasoned Salt Blend
1 oz. Ricotta
5 oz. Peas
8 oz. Precooked Seasoned Potatoes
2 Tbsp. Italian Panko Blend
4 oz. Stroganoff Sauce

Customize It Options

12 oz. Impossible Burger
12 oz. Ground Turkey
10 oz. Ground Beef

*Contains: milk, wheat, soy

You will need

Olive Oil



Oven-Ready

Stroganoff Turkey Meatballs

with potatoes and peas

NUTRITION per serving—Calories: 774, Carbohydrates: 35g, Fat: 52g, Protein: 34g, Sodium: 1494mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Meatballs

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **ground turkey, panko, ricotta, and seasoned salt** (reserve a pinch for vegetables) in provided tray until completely combined. Form into eight equally-sized meatballs. Place on one side of tray.
- *If using ground beef or Impossible Burger, follow same instructions.*



Add the Vegetables and Sauce

- Combine **potatoes, peas, remaining seasoned salt, and 2 tsp. olive oil** in empty side of tray. Top **meatballs** with **stroganoff sauce**.



Finish the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 30-35 minutes.
- *If using ground beef, follow same instructions. If using Impossible Burger, bake uncovered in hot oven until heated through, 30-35 minutes.*
- Carefully remove from oven. Bon appétit!