



#### In your box

1 tsp. Ranch Seasoning  
½ tsp. Seasoned Salt Blend  
½ oz. Crispy Fried Onions  
12 oz. Cauliflower Florets  
¼ cup Panko Breadcrumbs  
1 oz. Blue Cheese Crumbles  
1.76 oz. Zesty Buffalo Sauce

#### Customize It Options

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

\*Contains: milk, wheat, soy

#### You will need

Olive Oil  
Mixing Bowl



Oven-Ready

## Pork and Blue Cheese Meatballs

with Buffalo sauce and ranch cauliflower

NUTRITION per serving—Calories: 525, Carbohydrates: 22g, Fat: 35g, Protein: 32g, Sodium: 1620mg.

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



1

### Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Break **cauliflower** into bite-sized pieces.
- Mix cauliflower, ½ tsp. **olive oil** , **ranch seasoning** in bottom of provided tray. Spread into an even layer on one side of tray.



2

### Prepare the Meatballs

- Combine **ground pork**, **panko**, **seasoned salt**, and **blue cheese** in a mixing bowl. Form pork mixture into six golf ball-sized meatballs.
- Place meatballs in empty side of tray. *Don't worry if it's a tight fit in tray.*
- *If using **ground beef** or **Impossible Burger**, follow same instructions.*



3

### Bake the Meal

- Bake uncovered in hot oven until **cauliflower** is tender and **meatballs** reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using **ground beef**, follow same instructions. If using **Impossible Burger**, bake uncovered in hot oven until meatballs are heated through, 25-30 minutes.*
- Carefully remove from oven. Top meatballs with **zesty Buffalo sauce** (to taste), and cauliflower with **crispy onions**. Bon appétit!