



### In your box

- 🔪 1 tsp. Portuguese Piri Piri Seasoning
- 2 Tbsp. Italian Panko Blend
- ½ tsp. Garlic Salt
- 6 oz. Sliced Zucchini
- 8 oz. Precooked Rice Pilaf
- 2 oz. Tzatziki Dip

### Customize It Options

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

\*Contains: milk, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Mixing Bowl

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



## Piri-Piri Pork Meatballs

with zucchini pilaf

NUTRITION per serving—Calories: 613, Carbohydrates: 36g, Sugar: 2g, Fiber: 1g, Protein: 32g, Sodium: 1617mg, Fat: 35g, Saturated Fat: 9g  
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

**Mild**

## 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.
- Add **zucchini**, **garlic salt**, a pinch of **pepper**, and 1 tsp. **olive oil** to provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 10 minutes,
- While zucchini bakes, make meatballs.



### 2. Add the Meatballs

- Combine **ground pork**, **panko**, **seasoning blend**, and a pinch of **salt** in a mixing bowl. Form into six evenly-sized meatballs.
- Carefully remove tray from oven. Stir in **rice**, ¼ cup **water**, and a pinch of **pepper**.
- Top with meatballs and 1 tsp. **olive oil**.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as pork in Steps 2 and 3, baking covered in hot oven, 25-30 minutes, then baking uncovered until heated through, 5-8 minutes.
- If using **ground turkey**, follow same instructions as pork in Steps 2 and 3, baking covered in hot oven, 25-30 minutes, then baking uncovered until turkey reaches minimum internal temperature, 5-8 minutes.



### 3. Bake the Dish

- Cover with foil. Bake covered in hot oven until **zucchini** is tender, 25-30 minutes.
- Carefully remove tray from oven and uncover. Bake again uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 5-8 minutes.
- Carefully remove tray from oven. Top meatballs with **tzatziki**. Bon appétit!