



In your box

- 12 oz. Yukon Potatoes
- .6 oz. Butter
- 8 oz. Carrot
- 2 Tbsp. Italian Panko Blend
- 2 oz. Sour Cream
- 4 tsp. Chicken Demi-Glace Concentrate
- 4 oz. Cremini Mushrooms
- ½ tsp. Garlic Salt
- 2 oz. Ricotta

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
 Medium Pot, Mixing Bowl, Colander,
 Medium Non-Stick Pan, Baking Sheet

Minimum Internal Protein Temperature

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

Classic Meal Kit



Mushroom-Smothered Turkey Meatballs

with mashed potatoes and roasted carrots

NUTRITION per serving—Calories: 713, Carbohydrates: 52g, Sugar: 11g, Fiber: 5g, Protein: 42g, Sodium: 1524mg, Fat: 34g, Saturated Fat: 14g
 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

50-60 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 3, 4, and 5, searing "meatballs" on two sides, 2-3 minutes, and then cooking until heated through, 4-5 minutes.
- If using **ground beef**, follow same instructions as turkey in Steps 3, 4, and 5, searing "meatballs" on two sides, 2-3 minutes, and then cooking until beef reaches minimum internal temperature, 4-5 minutes.
- If using **ground pork**, follow same instructions as turkey in Steps 3, 4, and 5, searing "meatballs" on two sides, 2-3 minutes, and then cooking until pork reaches minimum internal temperature, 4-5 minutes.



1. Roast the Carrot

- Peel, trim, and cut **carrot** on an angle into ¼" slices.
- Place carrot on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until tender, 15-18 minutes.
- While carrot roasts, make mashed potatoes.



2. Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, 2 Tbsp. potato cooking water, and **garlic salt**. Mash until smooth. *If too thick, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes boil, prepare mushrooms and form meatballs.



3. Prepare Mushrooms and Form Meatballs

- Cut **mushrooms** into ¼" slices.
- In a mixing bowl, add **ground turkey**, **ricotta**, **panko**, and ¼ tsp. **salt** and mix until completely combined.
- Form turkey mixture into eight equally-sized meatballs.



4. Start the Meatballs

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pan and cook until browned on two "sides", 2-3 minutes per side.
- Add **mushrooms**. *Don't worry if pan is crowded; mushrooms will cook down.* Cover, and reduce heat to medium. Stir occasionally until mushrooms soften, 4-6 minutes.



5. Finish Meatballs and Finish Dish

- Add 2 Tbsp. **water** and **chicken demi-glace** to hot pan. Cover, and cook until **meatballs** reach a minimum internal temperature of 165 degrees, 4-5 minutes.
- Remove from burner and gently stir in **butter**.
- Plate dish as pictured on front of card, topping meatballs and **mashed potatoes** with sauce. Bon appétit!