



In your box

-  .84 oz. Chipotle Aioli
- 4 oz. Mixed Diced Peppers
- ½ oz. Grated Cotija Cheese
- ¼ oz. Cilantro
- 2 Saltine Crackers
- 2 tsp. Fajita Seasoning
- 4 oz. Black Beans
- 3 oz. Corn Kernels
- 2 oz. Shredded Cheddar Cheese

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Chipotle Cheddar Pork Meatballs

with Mexican street corn succotash

NUTRITION per serving—Calories: 624, Carbohydrates: 27g, Sugar: 5g, Fiber: 2g, Protein: 38g, Sodium: 1555mg, Fat: 43g, Saturated Fat: 16g
 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

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry. Coat provided tray with **cooking spray**.
- Combine **corn, diced peppers, black beans**, half the **fajita seasoning** (reserve remaining for meatballs), $\frac{1}{4}$ tsp. **salt**, and 1 tsp. **olive oil** in provided tray. Push to one side.



2. Add the Meatballs

- Finely crush **crackers**.
- Combine **ground pork, crackers, chipotle aioli**, $\frac{1}{4}$ tsp. **salt**, and remaining **fajita seasoning** in a mixing bowl. Form pork mixture into six golf ball-sized meatballs.
- Place meatballs in empty side of tray.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered until beef reaches minimum internal temperature, 16-18 minutes.
- If using **Impossible Burger**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered until burger is warmed through, 15-20 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered until turkey reaches minimum internal temperature, 17-22 minutes.



3. Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 15-17 minutes.
- Carefully remove from oven and top meatballs with **cheddar cheese**. Bake again uncovered until cheese melts, 5-7 minutes.
- Carefully remove from oven and rest, 3 minutes.
- While meal rests, stem **cilantro**. Garnish meatballs with cilantro leaves and garnish **vegetables** with **cotija**. Bon appétit!