



In your box

- 4 oz. Mirepoix Blend
- 1 oz. Roasted Garlic & Herb Butter
- 1 French Roll
- 8 oz. Cooked Spaghetti
- 7 fl. oz. Marinara Sauce

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey
- 10 oz. Ground Pork

*Contains: milk, wheat

You will need

Minimum Internal Protein Temperature

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

Oven-Ready



Spaghetti and Italian Sausage Meatballs

with garlic bread

NUTRITION per serving—Calories: 751, Carbohydrates: 78g, Sugar: 9g, Fiber: 6g, Protein: 32g, Sodium: 1667mg, Fat: 35g, Saturated Fat: 12g
 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

Not Spicy

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **Impossible burger**, follow same instructions as sausage in Steps 2 and 3, baking until meatballs are heated through, 20-22 minutes.
- If using **ground pork**, follow same instructions as sausage in Steps 2 and 3, baking until meatballs reach minimum internal temperature, 20-22 minutes
- If using **ground turkey**, follow same instructions as sausage in Steps 2 and 3, baking until meatballs reach minimum internal temperature, 20-22 minutes.

1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **pasta**, **mirepoix blend**, and **marinara** in provided tray until completely combined.

2. Add the Sausage

- Remove **sausage** from casing. Crumble into golf-ball sized pieces and roll into meatballs. Place meatballs on **pasta**.



3. Finish the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-22 minutes.
- Separate **French roll** and top cut sides with **butter**. Place directly on oven rack in hot oven and bake until golden brown, 3-5 minutes.
- Carefully remove from tray and bread from oven. Bon appétit!