



### In your box

- ½ oz. Blue Cheese Crumbles
- 4 Butter Crackers
- .84 oz. Mayonnaise
- 8 oz. Green Beans
- ½ tsp. Garlic Salt
- 1 oz. Caramelized Onion Jam
- 1 oz. Sour Cream
- ½ oz. Crispy Fried Onions
- 3 oz. Roasted Red Peppers

### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Chicken

\*Contains: milk, eggs, wheat, soy

### You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls

### Minimum Internal Protein Temperature

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

Oven-Ready



## Steak House Meatballs with Blue Cheese

with roasted green beans

NUTRITION per serving—Calories: 616, Carbohydrates: 24g, Sugar: 11g, Fiber: 5g, Protein: 31g, Sodium: 1621mg, Fat: 43g, 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

**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.



### 1. Bake the Vegetables

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, **roasted red peppers**, 1 tsp. **olive oil**, and 1 Tbsp. **water** in provided tray. Spread into a single layer.
- Cover tray with foil. Bake in hot oven, 10 minutes.
- While vegetables bake, make meatballs.



### 2. Add the Meatballs

- Finely crush **crackers**.
- Combine **ground beef**, **crackers**, **sour cream**, **garlic salt**, and a pinch of **pepper** in a mixing bowl. Form mixture into six evenly-sized meatballs.
- Carefully remove tray from oven. Push **vegetables** to one side and season with ½ tsp. **salt** and a pinch of pepper. *Tray will be hot! Use a utensil.*
- Place meatballs in empty side of tray.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 3, baking meatballs uncovered in hot oven until heated through, 20-25 minutes.
- If using **ground chicken**, follow same instructions as ground beef in Steps 2 and 3, baking meatballs uncovered in hot oven until chicken reaches minimum internal temperature, 22-27 minutes.



### 3. Bake the Meal

- Bake again uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- Carefully remove from oven. Rest, 3 minutes. While meal rests, combine **caramelized onion jam**, **mayonnaise**, and a pinch of **pepper** in another mixing bowl.
- Stir **green beans**. Top meatballs with caramelized onion mixture, **blue cheese** (to taste), and **crispy onions**. Bon appétit!