



In your box

- 2 French Rolls
- 5 fl. oz. Marinara Sauce
- 12 oz. Red Potatoes
- 1 oz. White Cooking Wine
- ¼ cup Panko Breadcrumbs
- 1 Yellow Onion
- ½ oz. Shredded Parmesan Cheese
- 4 fl. oz. Cream Sauce Base

Customize It Options

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

*Contains: milk, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Turkey Meatball Parmesan Sub

with roasted potatoes

NUTRITION per serving—Calories: 997, Carbohydrates: 109g, Sugar: 13g, Fiber: 8g, Protein: 50g, Sodium: 1744mg, Fat: 40g, 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

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 **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **onion**



1. Start the Potatoes

- Slice **potatoes** into ¼" rounds.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and top with **cheese**. Roast in hot oven, 7 minutes.
- Carefully remove from oven. *Potatoes will finish cooking in a later step.*
- While potatoes roast, prepare onion and meatballs.



2. Prepare Onion and Make Meatballs

- Peel and halve **onion**. Slice one half thinly and mince other half.
- In a mixing bowl, combine **ground turkey**, **panko**, 2 Tbsp. minced onion (reserve sliced onion for sauce), and ¼ tsp. **salt**. Form turkey mixture into eight evenly-sized meatballs.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 2 and 3, baking meatballs until heated through, 15-18 minutes.
- If using **ground pork**, follow same instructions as turkey in Steps 2 and 3, baking meatballs until pork reaches minimum internal temperature, 15-18 minutes.



3. Finish the Potatoes and Meatballs

- Carefully, push **potatoes** to one side of baking sheet. Spread into a single layer on their side. Place **meatballs** in empty space. *Baking sheet will be hot! Use a utensil.*
- Roast in hot oven until potatoes are tender and meatballs are browned and reach a minimum internal temperature of 165 degrees, 15-18 minutes.
- While potatoes and meatballs roast, make sauce.



4. Make the Sauce

- Place a medium non-stick pan over medium heat. Add 2 tsp. **olive oil** and **thinly sliced onion** to hot pan and stir occasionally until tender and starting to brown, 8-10 minutes.
- Add **marinara** and **wine** and bring to a simmer.
- Once simmering, add half the **cream**. Bring to a boil.
- Once boiling, stir in remaining cream. Return to a boil.
- Once boiling again, cook until thickened, 2-3 minutes.
- Remove from burner. Add **meatballs** and roll until coated.



5. Toast Rolls and Finish Dish

- Place **rolls** directly on oven rack in hot oven and bake until warm and slightly toasted, 3-5 minutes.
- Plate dish as pictured on front of card, placing **meatballs**, then **sauce** in rolls. Bon appétit!