



In your box

- 2 Tbsp. Italian Panko Blend
- 2 Zucchini
- 🔪 2 fl. oz. Chipotle BBQ Sauce
- 12 oz. Yukon Potatoes
- .3 oz. Butter
- 2 Green Onions
- 1 oz. Sour Cream
- 1 tsp. Onion Salt
- 2 oz. Shredded Cheddar Cheese

Customize It Options

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

*Contains: milk, wheat, soy

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Saucy Chipotle BBQ Cheddar Turkey Meatballs

with green onion mashed potatoes and zucchini

NUTRITION per serving—Calories: 708, Carbohydrates: 46g, Sugar: 10g, Fiber: 4g, Protein: 44g, Sodium: 1637mg, Fat: 34g, Saturated Fat: 15g
 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

Intermediate

Spice Level

Mild

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
- Ingredient(s) used more than once: **onion salt, green onions**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 3 and 4, browning meatballs, 2-3 minutes per side, then roasting until heated through, 8-10 minutes.
- If using **ground beef**, follow same instructions as turkey in Steps 3 and 4, browning meatballs, 2-3 minutes per side, then roasting until beef reaches minimum internal temperature, 8-10 minutes.
- If using **ground pork**, follow same instructions as turkey in Steps 3 and 4, browning meatballs, 2-3 minutes per side, then roasting until pork reaches minimum internal temperature, 8-10 minutes.



1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Trim **zucchini** ends, halve lengthwise, and cut into ½” half-moons.
- Cut **potatoes** into large evenly-sized chunks.



2. Make the Potatoes

- Bring a medium pot with **potato chunks** covered by **water** to a boil. Once boiling, cook until fork-tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander.
- Return potatoes to pot and add **butter**, half the **onion salt** (reserve remaining for meatballs), 1 Tbsp. **potato cooking water**, and **sour cream**. Mash until smooth. *If too dry, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Stir in **green portions of green onions**. Cover and set aside.
- While potatoes boil, make meatballs.



3. Prepare the Meatballs

- In a mixing bowl, combine **ground turkey**, **white portions of green onions**, **panko**, **cheese**, remaining **onion salt**, and a pinch of **pepper**. Form turkey mixture into eight evenly-sized meatballs.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add meatballs to hot pan and sear on two “sides” until browned, 2-3 minutes per side.
- Transfer meatballs to one half of prepared baking sheet. Reserve pan; no need to wipe clean.



4. Roast the Meatballs and Zucchini

- Place **zucchini** on empty half of baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil and seasoning into zucchini. Spread zucchini into a single layer on their side.
- Roast in hot oven until zucchini is tender and **meatballs** reach a minimum internal temperature of 165 degrees, 8-10 minutes.



5. Glaze Meatballs and Finish Dish

- Return pan used to sear meatballs to medium heat. Add **chipotle BBQ sauce** and 1 Tbsp. **water** to hot pan. Stir constantly until combined and warm, 1-2 minutes.
- Remove from burner. Add **cooked meatballs** to hot pan and gently roll meatballs until coated with sauce.
- Plate dish as pictured on front of card, placing meatballs on sauce. Bon appétit!