



In your box

- 6 fl. oz. Marinara Sauce
- 2 Naan Flatbreads
- ¼ cup Panko Breadcrumbs
- ¼ tsp. Red Pepper Flakes
- 1 tsp. Mushroom Seasoning
- 2 oz. Shredded Mozzarella
- 5 oz. Baby Spinach

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Baking Sheet, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Meatball Pizza

with spinach and mozzarella

NUTRITION per serving—Calories: 892, Carbohydrates: 80g, Sugar: 12g, Fiber: 6g, Protein: 49g, Sodium: 1913mg, Fat: 42g, 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
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil



1. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and bake until lightly browned, 6-8 minutes.
- While flatbreads par-bake, make meatballs.



2. Make the Meatballs

- Mix **ground beef**, **panko**, and a pinch of **pepper** in a mixing bowl. Form into eight equally-sized meatballs.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 3, covering and cooking until meatballs are heated through, 5-6 minutes.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 3, covering and cooking until meatballs reach minimum internal temperature, 5-6 minutes.



3. Cook the Meatballs

- Place a large non-stick pan over medium high heat with 2 tsp. **olive oil**. Add **meatballs** to hot pan and roll occasionally until browned on all sides, 8-10 minutes.
- Add **spinach** and stir occasionally until spinach is wilted, 3-4 minutes.
- Stir in **marinara**, **seasoning blend**, a pinch of **salt**, and 2 Tbsp. **water**. Flatten meatballs. *Don't worry if they break down a bit more!*
- Cover, and cook until meatballs reach a minimum internal temperature of 160 degrees, 5-6 minutes.
- Remove from burner.



4. Bake the Pizzas

- Place par-baked **flatbreads** on a clean work surface. Top **flattened meatballs and sauce**, then **cheese**.
- Place **pizzas** directly on oven rack, with prepared baking sheet below to catch any drips. Bake in hot oven until cheese is melted, 5-6 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **pizzas** with **red pepper flakes** (to taste). Bon appétit!