



### In your box

- 8 oz. Cooked Penne Pasta
- 4 fl. oz. Cream Sauce Base
- ¼ fl. oz. Truffle Oil
- 1 oz. Ricotta
- 1 oz. Shredded Parmesan Cheese
- 1 tsp. Garlic Salt
- ¼ cup Italian Panko Blend
- 2 oz. Baby Spinach
- 4 oz. Sliced Cremini Mushrooms

### Customize It Options

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

\*Contains: milk, wheat

### You will need

- Pepper
- Mixing Bowl

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



## Turkey Meatballs with Truffle Penne

with Parmesan

NUTRITION per serving—Calories: 737, Carbohydrates: 50g, Sugar: 5g, Fiber: 3g, Protein: 47g, Sodium: 1559mg, 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

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

### 1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **pasta**, **cream sauce base**, half the **garlic salt** (reserve remaining for meatballs), **mushrooms**, and **spinach** in provided tray. Push to one side and spread into an even layer.

### 2. Make the Meatballs

- In a mixing bowl, combine **ground turkey**, **panko**, remaining **garlic salt**, **ricotta**, and a pinch of **pepper**.
- Divide turkey mixture into six evenly-sized meatballs, about the size of golf balls. Place meatballs in empty side of tray.



### 3. Bake the Meal

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 22-25 minutes.
- Carefully remove tray from oven. Transfer meatballs to a plate. Drizzle **truffle oil** (to taste) on **pasta** and stir to combine. Top pasta with meatballs and garnish with **Parmesan**. Bon appétit!