



In your box

- 6 oz. Black Beans
- 2 Saltine Crackers
- 4 fl. oz. Red Enchilada Sauce
- 6 oz. Pepper and Onion Mix
- 2 oz. Sour Cream
- 2 oz. Shredded Cheddar-Jack Cheese

Customize It Options

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

*Contains: milk, wheat, soy

You will need

- Salt, Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Mexican-Style Pork Meatballs

with fajita veggies and black beans

NUTRITION per serving—Calories: 564, Carbohydrates: 21g, Sugar: 4g, Fiber: 2g, Protein: 37g, Sodium: 1379mg, Fat: 37g, 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

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.

Customize It Instructions

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



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Drain **beans**.
- Combine **pepper and onion mix**, beans, **sauce**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Spread into a single layer on one side.



2. Form the Meatballs

- Finely crush **crackers**.
- In a mixing bowl, combine **ground pork**, crackers, ¼ tsp. **salt**, and a pinch of **pepper**. Form mixture into six evenly-sized meatballs. Place in empty side of tray.
- Top entire meal with **cheese**.



3. Bake the Dish

- Bake uncovered in hot oven until **vegetables** are tender and **meatballs** reach a minimum internal temperature of 160 degrees, 22-25 minutes.
- Carefully remove from oven. Let cool, 5 minutes. Top meatballs with **sour cream**. Bon appétit!