



In your box

- ½ tsp. Seasoned Salt Blend
- ½ oz. Dijon Mustard
- 12 oz. Brussels Sprouts
- .42 oz. Mayonnaise
- 2 Saltine Crackers
- 🔥 2 fl. oz. Roasted Chipotle and Raspberry Sauce

Customize It Options

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

*Contains: eggs, wheat, soy

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Raspberry Chipotle Turkey Meatballs

with roasted Brussels sprouts

NUTRITION per serving—Calories: 472, Carbohydrates: 35g, Sugar: 21g, Fiber: 5g, Protein: 37g, Sodium: 1280mg, Fat: 24g, Saturated Fat: 6g
 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

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



Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 1 and 3, cooking until meatballs are heated through, 10-14 minutes.
- If using **ground pork**, follow same instructions as turkey in Steps 1 and 3, cooking until pork reaches minimum internal temperature, 10-14 minutes.
- If using **ground beef**, follow same instructions as ground turkey in Steps 1 and 3, cooking until beef reaches minimum internal temperature, 10-14 minutes.

1. Prepare Ingredients and Form Meatballs

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Finely crush **crackers** into crumbs.
- In a mixing bowl, combine **ground turkey**, crushed crackers, **mayonnaise**, half the **seasoned salt** (reserve remaining for Brussels sprouts), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Form mixture into eight evenly-sized meatballs.

2. Roast the Brussels Sprouts

- Place **Brussels sprouts** on prepared baking sheet and toss with 2 tsp. **olive oil**, remaining **seasoned salt**, and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until tender and browned, 14-16 minutes.
- While Brussels sprouts roast, cook meatballs.



3. Cook the Meatballs

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **meatballs** to hot pan and roll occasionally until browned all over, 4-5 minutes.
- Add $\frac{1}{4}$ cup **water** and cover pan. Cook until liquid is almost entirely evaporated and meatballs reach a minimum internal temperature of 165 degrees, 6-8 minutes.
- Transfer meatballs to a plate. Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook meatballs to medium heat. Add **chipotle raspberry sauce** and **Dijon** to hot pan. Stir to combine, then bring to a simmer.
- Once simmering, immediately remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **meatballs** on **sauce** and drizzling any remaining sauce over. Bon appétit!