



Buffalo-Style Pork Meatballs

WITH CHEESY RANCH GREEN BEANS

Oven-Ready



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Ingredients

- ¼ oz. Cilantro
 - 1 oz. Sour Cream
 - ½ oz. Crispy Fried Onions
 - 4 Saltine Crackers
 - 🔥.88 oz. Zesty Buffalo Sauce
 - ½ oz. Grated Parmesan
 - 12 oz. Green Beans
 - 1 tsp. Buttermilk-Dill Seasoning
 - ½ tsp. Garlic Salt
- Customize It Options**
- 10 oz. Ground Pork
 - 10 oz. Ground Turkey
 - 10 oz. Ground Beef

Difficulty Level

EASY

Spice Level

MEDIUM

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/15873

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking half-covered until beef reaches minimum internal temperature, 20-25 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Steps 2 and 3, baking half-covered until turkey reaches minimum internal temperature, 26-28 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, 2 tsp. **olive oil**, 2 Tbsp. **water**, **buttermilk-dill seasoning**, and a pinch of **salt** and **pepper** in provided tray.
- Spread into a single layer. Cover with foil.
- Bake covered in hot oven, 15 minutes.



2. Add the Meatballs

- Carefully, remove tray from oven. Push **green beans** to one side. *Tray will be hot! Use a utensil!*
- Finely crush **crackers**.
- Combine **ground pork**, a pinch of **salt** and **pepper**, crushed **crackers**, and **garlic salt** in a mixing bowl. Form into six evenly-sized meatballs and place in empty half of tray.



3. Bake the Meal

- Cover **green beans** with foil, leaving **meatballs** uncovered. Bake again in hot oven until green beans are tender and meatballs reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meal bakes, combine **Buffalo sauce** (to taste) and **sour cream** in another mixing bowl.
- Stem **cilantro**, reserving whole leaves.
- Carefully remove tray from oven.
- To serve, top meatballs with sauce, cilantro leaves, and **crispy onions**. Top green beans with **cheese**. Bon appétit!