



In your box

- ½ oz. Crumbled Bacon
- 2 oz. Ricotta
- 1 ½ fl. oz. Honey Dijon Mustard Dressing
- 4 oz. Sliced Red Bell Pepper
- 1 oz. Shredded Cheddar Cheese
- 8 oz. Broccoli Florets
- ½ oz. Crispy Fried Onions
- ¼ cup Panko Breadcrumbs
- 🌶️ 1 tsp. Sriracha

Customize It Options

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

You will need

- Salt, Pepper
- 2 Mixing Bowls

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.



Oven-Ready

Sweet & Spicy Turkey and Bacon Meatballs

with cheddar broccoli



Shawn Johnson's secret to simple and delicious dinners?

Oven-Ready meals!

Check out her favorite recipes on the menu for a limited time only.

NUTRITION per serving—Calories: 633, Carbohydrates: 28g, Sugar: 11g, Fiber: 5g, Protein: 46g, Sodium: 1544mg, Fat: 36g, Saturated Fat: 12g
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.

Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

Before you cook

All cook times are approximate based on testing.



1. Bake the Vegetables

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Break **broccoli** into bite-sized pieces with your hands.
- Combine broccoli, **red bell pepper**, and ¼ tsp. **salt** in provided tray. Spread into a single layer. Cover with foil.
- Bake covered in hot oven, 10 minutes.
- While vegetables bake, make meatballs.



2. Add the Meatballs

- Combine **ground turkey**, **panko**, **ricotta**, **bacon**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Form mixture into six evenly-sized meatballs.
- Carefully remove tray from oven. Stir ¼ tsp. salt into **broccoli**. Push to one side. *Tray will be hot! Use a utensil.*
- Place meatballs in empty side of tray.

Customize It Instructions

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



3. Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 22-25 minutes.
- Carefully remove from oven. Top **vegetables** with **cheese**. Rest, 3 minutes.
- While meal rests, combine **dressing** and **Sriracha** (to taste) in another mixing bowl.
- Stir vegetables. Top meatballs with dressing-Sriracha sauce and **crispy onions**. Bon appétit!