

LIMITED
TIME
ONLY



In your box

2 Tbsp. Italian Panko Blend
1 Tbsp. Sun-Dried Tomato Pesto
4 fl. oz. Marinara Sauce
8 oz. Broccoli Florets
10 oz. Ground Turkey
1 oz. Shredded Mozzarella
½ tsp. Garlic Salt
1 oz. Shredded Parmesan Cheese
4 oz. Sliced Red Bell Pepper

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

You will need

Olive Oil, Salt, Pepper
Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready

skinnytaste®
with  HOME CHEF

Jumbo Turkey Meatball Bake

with broccoli and peppers

NUTRITION per serving—Calories: 472, Carbohydrates: 21g, Sugar: 9g, Fiber: 6g, Protein: 40g, Sodium: 1293mg, Fat: 24g, Saturated Fat: 8g
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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



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 **broccoli**, **bell pepper**, 1 tsp. **olive oil**, **garlic salt**, and a pinch of **pepper** in provided tray.
- Bake uncovered in hot oven, 10 minutes.



2. Make the Meatballs

- Carefully remove tray from oven and push **vegetables** to one long side of tray.
- Combine **turkey**, **panko**, a pinch of **salt**, half the **Parmesan** (reserve remaining for topping), and **pesto** in a mixing bowl. Form into four equally-sized meatballs.
- Place meatballs on other long side of tray. Top evenly with **marinara**, then **mozzarella** and remaining **Parmesan**.



3. Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove tray from oven. Bon appétit!