



Chili Lime Pork Meatballs

WITH ELOTES SWEET POTATOES

Oven-Ready



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

MILD

Ingredients

2 Saltine Crackers
.84 oz. Mayonnaise
½ fl. oz. Chili Lime Dressing
4 oz. Roasted Corn Salad
1 tsp. Chimichurri Seasoning
¼ oz. Cilantro
8 oz. Sweet Potato Cubes
2 tsp. Fajita Seasoning
½ oz. Grated Parmesan Cheese
Customize It Options
10 oz. Ground Pork
10 oz. Ground Beef

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/17610

*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, sesame, 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 pork in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 24-26 minutes.



1. Prepare the Sweet Potatoes

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **sweet potatoes**, **fajita seasoning**, 1 tsp. **olive oil**, and ¼ tsp. **salt**, if desired, in provided tray. Massage oil and seasoning into potatoes. Spread into a single layer.
- Bake uncovered in hot oven, 20 minutes.



2. Add the Meatballs and Corn Salad

- Finely crush **saltines**.
- Combine **ground pork**, crushed saltines, **chimichurri seasoning**, ½ the **mayonnaise** (reserve remaining for sauce), ¼ tsp. plus a pinch of **salt**, and ¼ tsp. **pepper** in a mixing bowl. Form into six evenly-sized meatballs.
- Carefully remove tray from oven. Add **corn salad** and stir to combine. Push vegetables to one side. *Tray will be hot! Use a utensil.*
- Place meatballs in empty side of tray.



3. Bake the Meal

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 24-26 minutes.
- In another mixing bowl, combine **chili lime dressing** (to taste) and remaining **mayonnaise**.
- Stem **cilantro**, keeping leaves whole.
- Carefully remove tray from oven.
- To serve, top meatballs with chili lime dressing mixture and garnish **elotes sweet potatoes** with **cheese** and cilantro leaves. Bon appétit!