



Asiago Turkey Meatballs

WITH TOMATO BASIL COUSCOUS

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

4 DAYS

You Will Need

Salt
Mixing Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1 oz. Shredded Asiago Cheese
- 3 oz. Roasted Red Peppers
- 1 tsp. Onion Salt
- 2 Tbsp. Italian Panko Blend
- 3/4 cup Pearl Couscous
- 10 oz. Ground Turkey
- 4 oz. Grape Tomatoes
- 2 oz. Basil Pesto
- .6 oz. Butter

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18782

*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with silver tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **onion salt, cheese**
- Set **butter** on counter to soften



1. Prepare the Ingredients

- Combine **couscous, tomatoes, roasted red peppers**, a pinch of **salt**, 1 cup **water**, and half the **onion salt** (reserve remaining for meatballs) in provided tray.



2. Add the Meatballs

- Combine **turkey, panko**, remaining **onion salt**, and half the **cheese** (reserve remaining for garnish) in a mixing bowl. Form turkey mixture into six equally-sized meatballs.
- Evenly top **couscous mixture** with meatballs.



3. Bake the Meal

- Bake uncovered in hot oven until **water** is evaporated, **couscous** is tender, and **meatballs** reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove tray from oven. Rest, 5 minutes.
- Transfer meatballs to a plate.
- Stir **pesto** and softened **butter** into couscous mixture until melted and combined.
- To serve, top with remaining **cheese**. Bon appétit!