



In your box

- 2 fl. oz. Spicy Szechuan Sauce
- 2 Tbsp. Panko Breadcrumbs
- .46 oz. Brown Sugar
- ½ oz. Crispy Fried Onions
- 12 oz. Trimmed Green Beans
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 1½ fl. oz. Creamy Roasted Sesame Dressing

Customize It Options

- 10 oz. Ground Turkey
- 10 oz. Ground Pork

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
- 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



Spicy Szechuan-Style Turkey Meatballs

with sesame green beans

NUTRITION per serving—Calories: 520, Carbohydrates: 32g, Sugar: 18g, Fiber: 5g, Protein: 32g, Sodium: 1650mg, Fat: 30g, Saturated Fat: 6g
 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
35-45 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 20-25 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**, half the **seasoning blend** (reserve remaining for meatballs), and a pinch of **salt** and **pepper** in provided tray. Spread into a single layer.
- Cover tray 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!*
- Combine **turkey**, **panko**, remaining **seasoning blend**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Form into six evenly-sized meatballs and place in empty half of tray.



3. Bake the Meal

- Bake again uncovered in hot oven until **green beans** are tender and **meatballs** reach a minimum internal temperature of 165 degrees, 22-25 minutes.
- While meal bakes, combine **brown sugar** and **Szechuan sauce** (to taste) in another mixing bowl.
- Carefully remove tray from oven. Remove meatballs and green beans to a plate. Top meatballs with brown-sugar Szechuan sauce and **crispy onions**. Top green beans with **sesame dressing**. Bon appétit!