



Turkey Meatball Pomodoro

WITH ROASTED GARLIC BUTTER BROCCOLI

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, Microwave-Safe Bowl

Ingredients

- 2 oz. Ricotta
- 1 oz. Shredded Parmesan Cheese
- ¼ cup Italian Panko Blend
- ¾ oz. Roasted Garlic & Herb Butter
- 4 fl. oz. Marinara Sauce
- 1 Tbsp. Sun-Dried Tomato Pesto
- 1 tsp. Italian Seasoning Blend
- 8 oz. Broccoli Florets

Difficulty Level

EASY

Spice Level

NOT SPICY

Customize It Options

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

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/18874

*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, 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 ground turkey in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 20-25 minutes.
- 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.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until heated through, 20-25 minutes.



1. Bake the Broccoli

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine **broccoli**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper**.
- Bake uncovered in hot oven, 5 minutes.
- Carefully remove tray from oven and push to one side. **Tray will be hot! Use a utensil.** Top broccoli with **butter**, breaking up into smaller pieces.



2. Add the Meatballs

- In a mixing bowl, combine **ground turkey**, **panko**, **ricotta**, half the **Parmesan** (reserve remaining for garnish), **pesto**, **seasoning blend**, ½ tsp. **salt**, and ¼ tsp. **pepper**.
- Form into six meatballs and place in other half of tray.



3. Bake the Dish

- Bake uncovered in hot oven until **turkey** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- While meal bakes, place **marinara** in a microwave-safe bowl and microwave until warmed through, 30-60 seconds.
- Carefully remove tray from oven. Top meatballs with marinara and garnish **broccoli** with remaining **Parmesan**. Bon appétit!