



### In your box

- ½ oz. Crumbled Bacon
- 2 tsp. Mushroom Seasoning
- 12 oz. Trimmed Green Beans
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 oz. Sliced Cremini Mushrooms
- 2 Tbsp. Panko Breadcrumbs
- 1 tsp. Garlic Salt
- 1 oz. Light Cream Cheese
- Customize It Options**
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Beef

*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, Pepper
- Medium Non-Stick Pan, Mixing Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



# Beef Meatballs with Bacon Mushroom Gravy

and garlic green beans

NUTRITION per serving—Calories: 540, Carbohydrates: 20g, Sugar: 8g, Fiber: 5g, Protein: 36g, Sodium: 1390mg, Fat: 36g, Saturated Fat: 12g  
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **garlic salt**, **mushroom seasoning**

### Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches if necessary.
- If using **ground pork**, follow same instructions as ground beef in Steps 1 and 2, cooking until pork reaches minimum internal temperature, 8-10 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, cooking until turkey reaches minimum internal temperature, 10-12 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 1 and 2, cooking until burger is heated through, 8-10 minutes.



#### 1. Form the Meatballs

- In a mixing bowl, combine **panko** and 2 Tbsp. **water**. Let sit, 1 minute.
- After 1 minute, add **ground beef**, half the **garlic salt**, and half the **mushroom seasoning** (reserve remaining of both for green beans) to bowl with panko. Stir to combine.
- Form mixture into eight evenly-sized meatballs.



#### 2. Start the Meatballs

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pan and roll occasionally until browned all over, 5-6 minutes.
- Add **bacon** and **mushrooms**. Stir occasionally until lightly softened, 2-3 minutes.
- Add **demi-glace**, 2 Tbsp. **water**, and a pinch of **pepper**. Cover, and cook until meatballs reach a minimum internal temperature of 160 degrees, 3-5 minutes.
- While meatballs cook, cook green beans.



#### 3. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **green beans** to hot pan and cook, 1 minute.
- Add ¼ cup **water**, remaining **garlic salt**, remaining **mushroom seasoning**, and a pinch of **pepper**. Cover, and cook until tender, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner.



#### 4. Finish Meatballs and Finish Dish

- Uncover pan with **meatballs**. Stir in **cream cheese** until melted and combined, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, topping meatballs with **gravy** from pan. Bon appétit!