



# Beef Meatball Marinara

WITH PESTO ZUCCHINI AND PEPPERS

Meal Kit



## Prep & Cook Time

30-40 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Large Non-Stick Pan, Medium Oven-Safe Non-Stick Pan, Mixing Bowl

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Ingredients

2 Garlic Cloves  
1 oz. Crème Fraîche  
1 Zucchini  
¼ cup Panko Breadcrumbs  
4 oz. Marinara Sauce  
1 oz. Basil Pesto  
½ tsp. Garlic Salt  
1 Red Bell Pepper  
2 oz. Shredded Italian Cheese Blend  
**Customize It Options**  
10 oz. Ground Beef  
10 oz. Ground Turkey

## 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/20343](http://www.homechef.com/20343)

\*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Ingredient(s) used more than once: **panko**

### Customize It Instructions

- If using **ground turkey**, follow same instructions as ground beef in Steps 2, 3, and 5, rolling occasionally until meatballs reach minimum internal temperature, 11-13 minutes, adding topping, then placing in broiler until topping is browned and bubbling.



### 1. Prepare the Ingredients

- Remove stem, seeds, ribs, and cut **bell pepper** into ¼" strips.
- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Mince **garlic**.



### 2. Form the Meatballs

- In a mixing bowl, combine half the **panko** (reserve remaining for topping) and 2 Tbsp. **water**. Rest, 1 minute.
- After 1 minute, add **ground beef**, **crème fraîche**, **garlic salt**, and ¼ tsp. **pepper**. Form mixture into 8 evenly-sized meatballs.



### 3. Start the Meatballs

- Place a medium oven-safe non-stick pan over medium heat and spray with **cooking spray**.
- Add **meatballs** to hot pan and roll occasionally until browned all over, 5-6 minutes.
- Reduce heat to medium-low. Add **marinara** and 2 Tbsp. **water**. Cover and cook until meatballs reach a minimum internal temperature of 160 degrees, 3-5 minutes.
- While meatballs cook, continue recipe.



### 4. Cook the Vegetables

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil**, **bell peppers**, **zucchini**, and a pinch of **salt** to hot pan. Stir occasionally until lightly browned and almost tender, 6-8 minutes.
- Add **garlic**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Stir occasionally until garlic is lightly browned, 2-3 minutes.
- Remove from burner. Stir in **pesto**.



### 5. Finish Meatballs and Finish Dish

- Push **meatballs** to center of pan. Top meatballs evenly with **cheese**, then remaining **panko**. Place under hot broiler and broil until cheese is browned and bubbling and panko is toasted, 2-3 minutes.
- Don't text and broil! Keep an eye on oven as topping may burn easily under broiler.
- Carefully remove from oven. Pan handle will be hot! Use an oven mitt.
- Plate dish as pictured on front of card, topping **sauce** with meatballs. Bon appétit!