



BBQ Beef Meatballs

WITH CHEESY PENNE

Oven-Ready Family



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Pepper
Mixing Bowl, Microwave-Safe Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1 oz. Crispy Fried Onions
- 1½ tsp. Pot Roast Seasoning
- 16 oz. Cooked Penne Pasta
- 4 fl. oz. Cream Sauce Base
- 3 oz. Peas
- 4 oz. Shredded Cheddar Cheese
- 2 tsp. Garlic Salt
- ¼ cup Panko Breadcrumbs
- 4½ oz. BBQ Sauce
- 16 oz. Ground Beef

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/21071

*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.



1. Make the Meatballs

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In a mixing bowl, combine **panko** and $\frac{1}{4}$ cup **water**. Let sit, 1 minute.
- After 1 minute, add **ground beef**, **pot roast seasoning**, and half the **garlic salt** (reserve remaining for sauce) and thoroughly combine. Form into 12 equally-sized meatballs.
- Place meatballs in one provided tray. Cover with foil.
- Bake covered in hot oven, 8 minutes.
- While meal bakes, make sauce.



2. Prepare the Sauce and Pasta

- In a microwave-safe bowl, combine **cheese**, **cream base**, $\frac{1}{4}$ cup **water**, a pinch of **pepper**, and remaining **garlic salt**. Microwave until combined and heated through, 1-2 minutes.
- *If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- In second provided tray, combine **pasta**, **peas**, and sauce. Cover with foil.



3. Bake the Meal

- After 8 minutes, carefully remove **meatballs** from oven and uncover.
- Bake both trays (pasta covered, meatballs uncovered) in hot oven until **pasta** is heated through and meatballs reach a minimum internal temperature of 160 degrees, 10-15 minutes.
- Carefully remove both trays from oven. Stir pasta to combine. Top meatballs with **BBQ sauce** and **crispy onions**. Bon appetit!