



Pork Meatballs and Fig-Mustard Sauce

WITH WHITE CHEDDAR POTATOES AND GREEN BEANS

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1 tsp. Grained Dijon Mustard
- 2 Tbsp. Fig Spread
- 6 oz. Trimmed Green Beans
- ½ tsp. Garlic Salt
- 8 oz. Cooked Diced Red Potatoes
- 1 oz. Shredded White Cheddar Cheese
- .42 oz. Mayonnaise
- 4 Butter Crackers
- ½ oz. Crispy Fried Onions

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 10 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/21239

*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.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until meatballs reach minimum internal temperature, 20-25 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until meatballs reach minimum internal temperature, 22-25 minutes.



1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Break **green beans** in half. Combine green beans, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray.
- Spread into an even layer. Bake uncovered in hot oven, 10 minutes.
- *Green beans will finish baking in a later step.*
- While green beans bake, continue recipe.



2. Add the Meatballs and Potatoes

- Finely crush **crackers**.
- In a mixing bowl, combine **ground pork**, crushed crackers, **mayonnaise**, **garlic salt**, and a pinch of **pepper**. Form into six evenly-sized meatballs.
- Drain **potatoes** and pat dry.
- After 10 minutes, carefully remove tray from oven. Add potatoes, $\frac{1}{4}$ tsp. **salt**, and a pinch of pepper. Push vegetables to one side. *Tray will be hot! Use a utensil.*
- Place meatballs in now-empty side of tray.



3. Bake the Meal

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meatballs bake, combine **fig spread**, **mustard**, and 1 tsp. **water** in another mixing bowl.
- Carefully remove from oven. Top **vegetables** with **cheese** and let melt, 1-2 minutes.
- To serve, top meatballs with fig mixture and **crispy onions**. Bon appétit!