



Spicy Kung Pao-Style Turkey Meatballs

WITH PEANUT BROCCOLI

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl, Large Non-Stick
Pan

Ingredients

- 1/2 fl. oz. Honey
- 4 Saltine Crackers
- 1 tsp. Multicolor Sesame Seeds
- 1/2 oz. Roasted Peanuts
- 1/2 tsp. Minced Ginger
- 2 fl. oz. Kung Pao Sauce
- 12 oz. Broccoli Florets

Customize It Options

- 10 oz. Ground Turkey
- 10 oz. Ground Pork
- 10 oz. Ground Beef
- 20 oz. Double Portion Ground Turkey
- 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/21607

*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



1. Form the Meatballs

- Finely crush **crackers**.
- Combine **ground turkey**, crushed crackers, **ginger**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl.
- Form mixture into eight evenly-sized meatballs.

Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, forming 16 meatballs, and working in batches, if necessary.
- If using **ground beef**, follow same instructions as ground turkey in Steps 1 and 2, rolling occasionally until browned, 4-5 minutes, adding sauce, and cooking until beef reaches minimum internal temperature, 3-5 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 1 and 2, rolling occasionally until browned, 5-6 minutes, adding sauce, and cooking until pork reaches minimum internal temperature, 3-5 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 1 and 2, rolling occasionally until browned, 4-5 minutes, adding sauce, and cooking until burger is heated through, 3-5 minutes.



2. Cook the Meatballs

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **meatballs** to hot pan and roll occasionally until browned all over, 5-6 minutes.
- Add **kung pao sauce** (use less if spice-averse), **honey**, and 3 Tbsp. **water**. Stir to combine. Cover and cook until meatballs reach a minimum internal temperature of 165 degrees, 3-5 minutes.
- Remove from burner.
- While meatballs cook, continue recipe.



3. Cook the Broccoli

- Break **broccoli** into bite-size pieces using hands.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add broccoli, ¼ tsp. **salt**, ¼ tsp. **pepper**, and ¼ cup **water** to hot pan. Cover and cook until water is almost completely evaporated, 4-6 minutes.
- Uncover and stir occasionally until tender, 2-3 minutes.
- Remove from burner.



4. Finish the Dish

- Coarsely crush **peanuts** in bag, if desired.
- Plate dish as pictured on front of card, topping **meatballs** with **sesame seeds** and garnishing **broccoli** with crushed peanuts. Bon appétit!