



Italian-Style Pork Meatballs

WITH TOMATO SAUCE AND ZUCCHINI FRIES

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Mixing Bowl, Baking Sheet, Medium Non-Stick Pan

Ingredients

- ½ oz. Grated Parmesan Cheese
- 4 oz. Marinara Sauce
- 1 oz. Shredded Mozzarella
- 2 oz. Ricotta
- 2 Garlic Cloves
- ½ tsp. Garlic Salt
- ¼ cup Italian Panko Blend
- 2 Zucchini

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 20 oz. Double Portion Ground Pork
- 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/23456

*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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic, panko**

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork in Steps 1 and 4, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground pork in Steps 1 and 4, searing 2-3 minutes per "side" and roasting in hot oven until ground turkey reaches minimum internal temperature, 10-12 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Steps 1 and 4, searing, 3-5 minutes per "side" and roasting in hot oven until burger reaches minimum internal temperature, 10-12 minutes.



1. Prepare Ingredients and Form Meatballs

- Trim **zucchini** ends, quarter lengthwise, and seed. Cut into 3-4" sticks.
- Mince **garlic**.
- In a mixing bowl, combine **ground pork**, **garlic salt**, half the **garlic** (reserve remaining for sauce), half the **panko** (reserve remaining for topping), **ricotta**, ¼ tsp. **salt**, and a pinch of **pepper**. Form into eight evenly-sized meatballs.



2. Toast the Panko

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add remaining **panko** to hot pan. Stir constantly until golden-brown and toasted, 1-2 minutes.
- Remove from burner. Transfer panko to a plate. Wipe pan clean and reserve.



3. Prepare the Zucchini Fries

- Place **zucchini** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into zucchini.
- Spread into a single layer on one side and top with **mozzarella**.



4. Roast the Meatballs and Zucchini Fries

- Return pan used to toast panko to medium-high heat and add 1 tsp. **olive oil**.
- Add **meatballs** to hot pan and sear until golden-brown, 2-3 minutes on two "sides."
- Transfer meatballs to empty half of baking sheet. Wipe pan clean and reserve.
- Roast in hot oven until **zucchini** is tender and meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.
- While meatballs and zucchini roast, continue recipe.



5. Make Sauce and Finish Dish

- Return pan used to sear meatballs to medium-high heat and add 1 tsp. **olive oil**.
- Add remaining **garlic** and stir occasionally until fragrant, 30-45 seconds.
- Add **marinara**. Stir occasionally until heated through, 2-3 minutes.
- Transfer roasted **meatballs** to sauce and gently stir until coated.
- Remove from burner.
- Plate dish as pictured on front of card, topping meatballs with sauce and **Parmesan** and garnishing **zucchini fries** with toasted **panko**. Bon appétit!