



# Italian-Style Pork Meatballs

WITH PANKO-ASIAGO ZUCCHINI AND PEPPERS

Oven-Ready



### Prep & Cook Time

40-50 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt  
Mixing Bowl, Microwave-Safe Bowl

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Ingredients

- 4 oz. Marinara Sauce
- 1 tsp. Italian Seasoning Blend
- 6 oz. Sliced Red Bell Pepper
- ½ cup Panko Breadcrumbs
- 1 oz. Shredded Asiago Cheese
- 1 tsp. Garlic Salt
- 1 oz. Shredded Mozzarella
- 8 oz. Sliced Zucchini

### Customize It Options

- 10 oz. Ground Pork
- 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/23712](http://www.homechef.com/23712)

\*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.
- In provided tray, combine **zucchini**, **bell peppers**, 2 tsp. **olive oil**, a pinch of **salt**, and half the **garlic salt** (reserve remaining for meatballs). Massage oil and seasoning into vegetables. Spread into an even layer.
- Bake uncovered in hot oven, 20 minutes.
- While vegetables bake, continue recipe.



### 2. Form Meatballs and Make Topping

- In a mixing bowl, combine 2 Tbsp. **panko** (reserve remaining for topping), 2 Tbsp. **water**, **ground pork**, a pinch of **salt**, remaining **garlic salt**, and half the **Italian seasoning** (reserve remaining for topping).
- Form mixture into eight equally-sized meatballs.
- Carefully remove tray from oven. Push **vegetables** to one side of tray. Place **meatballs** on now-empty side. *Tray will be hot! Use a utensil.*
- Top vegetables with remaining panko, **Asiago**, remaining Italian seasoning, and a pinch of salt. Drizzle with 2 tsp. **olive oil**.



### 3. Bake the Meal

- Bake uncovered in hot oven until **topping** has browned and **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meal bakes, place **marinara** in a microwave-safe bowl and cover with a damp paper towel.
- Microwave covered until heated through, 30-45 seconds.
- Carefully remove tray from oven and bowl from microwave.
- To serve, top meatballs with marinara and **mozzarella**. Bon appétit!