



# 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**

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

**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/25141](http://www.homechef.com/25141)

\*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.



### 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**. Rest, 1 minute.
- Add **ground beef**, **pot roast seasoning**, and half the **garlic salt** (reserve remaining for sauce) and mix to combine. Form mixture into 12 equally-sized meatballs.
- Place meatballs in one provided tray. Cover with foil.
- Bake covered in hot oven, 8 minutes.
- *Meatballs will finish baking in a later step.*
- While meatballs bake, continue recipe.



### 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. Drain excess liquid from meatball tray. Stir pasta to combine.
- To serve, top meatballs with **BBQ sauce** and **crispy onions**. Bon appétit!