



Smoked Gouda Turkey Meatballs

WITH CHERRY MOSTARDA AND LEMON GARLIC BROCCOLI

Oven-Ready



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray
Mixing Bowl, Microwave-Safe Bowl

Ingredients

.8 oz. Lemon Garlic Butter
12 oz. Broccoli Florets
2 tsp. Mirepoix Broth Concentrate
½ oz. Crispy Fried Onions
2 Smoked Gouda Slices
1 oz. Cherry Preserves
½ tsp. Garlic Salt
¼ cup Panko Breadcrumbs
½ oz. Dijon Mustard
Customize It Options
10 oz. Ground Turkey
10 oz. Ground Pork
10 oz. Ground Beef

Difficulty Level

EASY

Spice Level

NOT SPICY

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/23753

*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, 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 turkey in Steps 2 and 3, baking half-covered in hot oven until meatballs reach minimum internal temperature, 20-25 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, baking half-covered in hot oven until meatballs reach minimum internal temperature, 25-30 minutes.



1. Start the Broccoli

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Add **broccoli**, 1 tsp. **olive oil**, and half the **garlic salt** (reserve remaining for meatballs) to provided tray. Massage oil and seasoning into broccoli. Spread into an even layer.
- Bake uncovered in hot oven, 10 minutes.
- While broccoli bakes, continue recipe.



2. Add the Meatballs

- Tear **cheese** into bite-size pieces.
- In a mixing bowl, thoroughly combine **ground turkey**, **panko**, half the cheese pieces (reserve remaining for topping), remaining **garlic salt**, and a pinch of **pepper**. Form mixture into 6 evenly-sized meatballs.
- After 10 minutes, carefully remove tray from oven. Push **broccoli** to one side of tray. *Tray will be hot! Use a utensil.*
- Place meatballs in now-empty side and top with remaining cheese pieces. Cover broccoli side of tray with foil.



3. Bake Meal and Make Mostarda

- Bake half-covered (broccoli covered, meatballs uncovered) in hot oven until **broccoli** is fork-tender and **meatballs** reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- While meal bakes, in a microwave-safe bowl, combine **mirepoix base**, 1 tsp. **water**, and **cherry preserves**. Cover with a damp paper towel. Microwave covered until bubbling, 20-30 seconds.
- Carefully remove from microwave. Stir in **mustard** until thoroughly combined. *If sauce is too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- Carefully remove tray from oven. Uncover broccoli and top with **butter**. Stir to combine.
- To serve, top meatballs with cherry mostarda and garnish broccoli with **crispy onions**. Bon appétit!