

One-Pan Sunday Supper Beef Meatballs

WITH PENNE AND PARMESAN

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

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

Ingredients

- ¼ cup Panko Breadcrumbs
- 16 oz. Marinara Sauce
- 2 oz. Part-Skim Ricotta Cheese
- 2 oz. Shredded Parmesan Cheese
- 16 oz. Cooked Penne Pasta
- 1 tsp. Italian Seasoning Blend
- 2 Garlic Cloves
- 1 ½ tsp. Garlic Salt
- .3 oz. Butter

Difficulty Level

EASY

Spice Level

NOT SPICY

Customize It Options

- 16 oz. Ground Beef
- 16 oz. Ground Turkey

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/32152

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **garlic salt, Italian seasoning, Parmesan**



1. Prepare the Garlic

- Mince **garlic**.

Customize It Instructions

- If using **ground turkey**, add meatballs to hot pan and cook until turkey reaches minimum internal temperature, 11-13 minutes.



2. Form the Meatballs

- Combine **panko** and 2 Tbsp. **water** in a mixing bowl. Let rest, 1 minute.
- After 1 minute, add **beef, ricotta**, $\frac{2}{3}$ the **garlic salt** (reserve remaining for sauce), $\frac{1}{4}$ tsp. **pepper**, half the **Italian seasoning** (reserve remaining for sauce), and half the **Parmesan** (reserve remaining for garnish). Mix until completely combined and form into 12 equally-sized meatballs.



3. Start the Meatballs

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **meatballs** to hot pan and roll occasionally until browned all over, 4-6 minutes.
- *Meatballs will continue cooking in another step.*
- Add **garlic** and stir often until lightly browned, 30-60 seconds.



4. Simmer Sauce and Finish Meatballs

- Add **marinara**, $\frac{1}{4}$ cup **water**, remaining **Italian seasoning**, and remaining **garlic salt** to hot pan. Bring to a simmer.
- Once simmering, cover and cook until **meatballs** reach a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer meatballs to a plate, leaving sauce in pan.



5. Add Pasta and Finish Dish

- Add **pasta** and **butter** to **sauce** and stir often until heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping pasta with **meatballs** and garnishing with remaining **Parmesan**. Bon appétit!