



Chipotle Pesto Beef Meatballs

WITH CHILE-CUMIN CARROTS AND ZUCCHINI

Meal Kit



Prep & Cook Time
35-45 MIN

Cook Within
5 DAYS

You Will Need

Olive Oil
Medium Non-Stick Pan,
Mixing Bowl, Microwave-Safe
Bowl, Large Non-Stick Pan

Ingredients

- 2 Green Onions
- 2 oz. Cream Cheese
- 8 oz. Carrot
- 1 Zucchini
- 🌶️ 1 Tbsp. Chipotle Pesto
- 1 tsp. Chile and Cumin Rub
- 1 tsp. Onion Salt
- ¼ cup Panko Breadcrumbs
- ½ oz. Grated Cotija Cheese
- Customize It Options**
- 10 oz. Ground Beef
- 10 oz. Ground Turkey

Difficulty Level
INTERMEDIATE

Spice Level
MILD

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/34198

*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: **onion salt, green onions**



1. Prepare the Ingredients

- Peel, trim, and cut **carrot** into ¼” slices on an angle. *If carrot is larger than 1” in diameter, halve before slicing.*
- Trim **zucchini** ends, halve lengthwise, and cut into ½” half-moons.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.

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

- In a mixing bowl, combine **panko** and 2 Tbsp. **water**. Let sit, 1 minute.
- After 1 minute, add **ground beef, chile and cumin rub**, and half the **onion salt** (reserve remaining for vegetables). Form mixture into eight equally-sized meatballs.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **carrots** to hot pan and stir often until lightly browned, 4-6 minutes.
- Add ¼ cup **water**, cover, and cook until water is mostly evaporated and carrots are tender, 2-3 minutes.
- Uncover and add **zucchini, white portions of green onions**, and remaining **onion salt**. Stir occasionally until lightly browned and tender, 6-8 minutes.
- Remove from burner.
- While vegetables cook, continue recipe.



4. Cook the Meatballs

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **meatballs** to hot pan. Cover and roll occasionally until browned all over and meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.
- Remove from burner.



5. Make Sauce and Finish Dish

- In a microwave-safe bowl, combine **cream cheese, pesto** (to taste), and 1 Tbsp. **water**. Cover with a damp paper towel.
- Microwave covered until heated through, 1-2 minutes.
- Carefully remove from microwave and stir until smooth. *If sauce is too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping **meatballs** with sauce (to taste) and garnishing **vegetables** with **cotija** and **green portions of green onions**. Bon appétit!