

Queso Fundido Beef Meatballs

WITH COTIJA BROCCOLI AND CORN

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper,
Mixing Bowl,
Microwave-Safe Bowl

Ingredients

- 2 oz. Shredded Nacho/Taco Cheese Blend
- 1 oz. Tortilla Strips
- ¼ cup Panko Breadcrumbs
- 2 oz. Part-Skim Ricotta Cheese
- 4 fl. oz. Cream Sauce Base
- 12 oz. Broccoli Florets
- 16 oz. Ground Beef
- 1 oz. Grated Cotija Cheese
- 10 oz. Corn Kernels
- 1 Tbsp. Taco Seasoning

Difficulty Level

EASY

Spice Level

NOT SPICY

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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/38137

*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.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **taco seasoning**



1. Start the Broccoli

- Break **broccoli** into bite-sized pieces using hands.
- In one provided tray, combine broccoli, 2 tsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Massage oil and seasonings into broccoli. Cover tray with foil.
- Bake covered in hot oven, 15 minutes.
- While broccoli bakes, continue recipe.



2. Make Meatballs and Add Corn

- In a mixing bowl, combine **panko** and ¼ cup **water**. Rest, 1 minute.
- After 1 minute, add **ground beef**, **ricotta**, 2/3 the **taco seasoning** (reserve remaining for vegetables), and ¼ tsp. **salt**. Mix until thoroughly combined.
- Form mixture into 12 evenly-sized meatballs and place in second provided tray.
- After 15 minutes, carefully remove **broccoli** tray from oven. Stir in **corn**, remaining taco seasoning, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Tray will be hot! Use a utensil.



3. Bake Meal and Make Queso

- Bake both trays uncovered in hot oven until **broccoli** is tender and **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meal bakes, in a microwave-safe bowl, combine **cream base** and **shredded cheese**. Cover with a damp paper towel. Microwave covered until cheese is melted, 60-90 seconds.
- Carefully remove from microwave. Stir until smooth.
- If sauce is too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.
- To serve, top vegetables with **cotija** and garnish **meatballs** with queso and **tortilla strips**. Bon appétit!