



In your box

- ½ oz. Smoked Almonds
- 2 oz. Peas
- 12 oz. Ground Pork
- ¼ oz. Dried Porcini Mushrooms
- 2 tsp. Chicken Base
- ¼ cup Panko Breadcrumbs
- 6 oz. Gemelli Pasta
- ¼ oz. Parsley
- 1 Tbsp. Meatloaf Seasoning
- 4 fl. oz. Light Cream



Porcini and Pork Meatballs over Gemelli Pasta

with peas and smoked almonds

NUTRITION per serving—Calories: 970, Carbohydrates: 84g, Fat: 48g, Protein: 48g, Sodium: 1594mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutritional information may vary if you selected ground turkey as your protein

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Pot, 2 Mixing Bowls, Colander, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **parsley**



1

Prepare Mushrooms and Cook Pasta

- Place **mushrooms** in a mixing bowl. Cover with ½ cup **boiling water** from medium pot. Set aside, 10-15 minutes.
- Add **pasta** to boiling water and cook until al dente, 12-13 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Coarsely chop **almonds**.
- Mince **parsley**, leaves and stems.
- Remove **mushrooms** from bowl and mince. Reserve water.



3

Make the Meatballs

- Thoroughly combine **ground pork**, **panko**, **mushrooms**, half the **parsley** (reserve remaining for garnish), ¼ cup reserved **mushroom water**, **meatloaf seasoning**, ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl.
- Divide and shape mixture into eight golf ball-sized meatballs.



4

Cook the Meatballs

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **meatballs** to hot pan and stir occasionally until browned all over, 5-7 minutes.
- Add ½ cup reserved **pasta cooking water**. Cover, and reduce heat to medium. Stir occasionally until meatballs reach a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using ground turkey, once pan is covered and heat reduced to medium, stir occasionally until meatballs reach a minimum internal temperature of 165 degrees, 6-8 minutes.*
- Remove meatballs to a plate. Keep pan over medium-high heat.



5

Make Sauce and Finish Dish

- Add **cream** and **chicken base** to hot pan and bring to a boil. Once boiling, add **pasta** and cook until sauce is slightly thickened, 2-3 minutes.
- If sauce is too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Stir in **peas** and a pinch of **salt** and **pepper** and cook until warmed through, 1 minute.
- Plate dish as pictured on front of card, placing **meatballs** on **pasta** and garnishing with **almonds** and reserved **parsley**. Bon appétit!