



**In your box**

- 4 oz. Cremini Mushrooms
- 2 tsp. Chimichurri Seasoning
- 4 oz. Parsnip
- 8 oz. Carrot
- 4 oz. Stroganoff Sauce
- 4 Saltine Crackers
- 2 oz. Ricotta

**Customize It Options**

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Pork

\*Contains: milk, wheat, soy

**You will need**

- Olive Oil, Salt, Pepper, Cooking Spray
- Mixing Bowl, Medium Non-Stick Pan, Baking Sheet



## Turkey Meatballs and Mushroom Gravy

with roasted parsnips and carrots

NUTRITION per serving—Calories: 616, Carbohydrates: 32g, Fat: 36g, Protein: 39g, Sodium: 1670mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chimichurri seasoning**

## Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Steps 2 and 3, roasting in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 9-11 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, roasting in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Start the Vegetables

- Peel, trim, and cut **carrot** and **parsnip** into ½" pieces.
- Place vegetables on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and half the **seasoning blend** (reserve remaining for meatballs). Spread into a single layer on one half of baking sheet. Roast in hot oven until starting to brown, 5-8 minutes.
- Carefully remove from oven. *Vegetables will finish cooking in a later step.*
- While vegetables roast, prepare ingredients.



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### Prepare Ingredients and Form Meatballs

- Coarsely crush **crackers**.
- Cut **mushrooms** into ¼" slices.
- In a mixing bowl, combine **turkey**, **ricotta**, crushed crackers, remaining **seasoning blend**, and a pinch of **salt** and **pepper**. Form mixture into eight equally-sized meatballs.



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### Cook Meatballs and Finish Vegetables

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **meatballs** to hot pan and sear until browned on two "sides," 2-3 minutes per side.
- Remove from burner. Transfer meatballs to empty half of baking sheet. Wipe pan clean and reserve.
- Roast in hot oven until **vegetables** are tender and meatballs reach a minimum internal temperature of 165 degrees, 10-12 minutes.
- While vegetables and meatballs roast, make gravy.



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### Make the Gravy

- Return pan used to cook meatballs to medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until browned and tender, 5-7 minutes, stirring once halfway through.
- Stir in **Stroganoff sauce** until heated through, 1-2 minutes.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, spooning **mushroom gravy** over **meatballs**. Bon appétit!