



#### In your box

16 oz. Cooked Red Potatoes  
1 tsp. Seasoned Salt Blend  
3 oz. BBQ Sauce  
1 oz. Crumbled Bacon  
2 oz. Shredded Cheddar Cheese

#### Customize It Options

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

#### You will need

Olive Oil



Oven-Ready

## BBQ Cheddar Meatballs

with bacon potatoes

NUTRITION per serving—Calories: 763, Carbohydrates: 56g, Fat: 41g, Protein: 44g, Sodium: 1573mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



### Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine half the **BBQ sauce** (reserve remaining for garnish), **ground beef**, half the **seasoned salt** (reserve remaining for potatoes), and **cheese** in provided tray.
- Form mixture into eight equally-sized meatballs and place on one side of tray.
- *If using **ground turkey**, follow same instructions.*



### Add the Potatoes

- Combine **potatoes**, **bacon**, remaining **seasoned salt**, and 2 tsp. **olive oil** in empty side of tray.



### Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-24 minutes.
- *If using **ground turkey**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165 degrees, 20-24 minutes.*
- Carefully remove from oven. Drizzle remaining **BBQ sauce** over meatballs. Bon appétit!