



In your box

3 oz. Pecorino Cheese
2 oz. Shredded Parmesan Cheese
3 oz. Ricotta
15 oz. Linguine
3 French Rolls
½ cup Italian Breadcrumbs
4 Garlic Cloves
½ oz. Parsley
18 fl. oz. Marinara Sauce

Customize It Options

20 oz. Ground Beef
20 oz. Antibiotic-Free Ground Beef
24 oz. Ground Turkey
24 oz. Ground Pork

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper
Colander, Baking Sheet, Mixing Bowl,
Large Pot, Large Non-Stick Pan



6 Portion Meal

Linguine and Ricotta Meatballs

with pecorino garlic bread

NUTRITION per serving—Calories: 869, Carbohydrates: 102g, Fat: 31g, Protein: 38g, Sodium: 1450mg.

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

45-55 min.

Cook Within

5 days

Difficulty Level

Intermediate

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**
- Bring 12 cups **water** and 1 Tbsp. **salt** to a boil in a large pot
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **pecorino, parsley, garlic**



1

Prepare the Ingredients

- Separate **rolls** into halves.
- Stem and mince **parsley**.
- Mince **garlic**.



2

Form the Meatballs

- In a mixing bowl, combine **ground beef, ricotta, breadcrumbs**, half the **pecorino**, half the **parsley**, half the **garlic** (reserve remaining of all three for bread), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Form mixture into 12 equal-sized meatballs.

Customize It Instructions

- If using **ground turkey** or **ground pork**, follow same instructions as ground beef.

Minimum Internal Temperature

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



3

Cook Pasta and Bake Garlic Bread

- Add **pasta** to boiling water and cook until al dente, 11-12 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**. Drain pasta in a colander.
- While pasta cooks, place **rolls** on prepared baking sheet, cut-sides up, and drizzle each piece with 1 tsp. **olive oil**. Top rolls evenly with remaining **garlic**, remaining **parsley** (reserve a pinch for garnish), and remaining **pecorino**.
- Bake until golden brown, 8-10 minutes.
- While garlic bread bakes, cook meatballs.



4

Sear the Meatballs

- Place a large non-stick pan over medium-high heat.
- Add 1 Tbsp. **olive oil** and **meatballs** to hot pan. Cook until browned on two sides, 6-8 minutes.



5

Make Sauce and Finish Dish

- Reduce heat to medium. Stir **marinara** and **pasta cooking water** into pan. Bring to a simmer.
- Once simmering, cover, and cook until **meatballs** reach a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner and transfer meatballs to a plate. Stir **pasta** into sauce to combine.
- Plate dish as pictured on front of card, topping pasta with meatballs and **Parmesan**. Garnish with reserved **parsley**. Bon appétit!