



In your box

1 oz. Shredded Mozzarella
1 oz. Grated Parmesan
8 fl. oz. Marinara Sauce
4 oz. Pre-Cut Zucchini
1 oz. Ricotta
8 oz. Cooked Penne Pasta
¼ cup Italian Panko Blend

Customize It Options

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

*Contains: milk, wheat

You will need

Salt



Oven-Ready

Marinara Penne and Ricotta Meatballs

with mozzarella and Parmesan

NUTRITION per serving—Calories: 719, Carbohydrates: 55g, Fat: 30g, Protein: 43g, Sodium: 1578mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini**, **marinara**, **pasta**, and ¼ tsp. **salt** in provided tray. Push to one side and top with **mozzarella** and half the **Parmesan** (reserve remaining for garnish).



2

Make the Meatballs

- On reserved lid, combine **ricotta**, **panko**, **ground beef**, and ¼ tsp. **salt**.
- Form into six evenly-sized meatballs. Place in empty half of tray.
- *If using **ground turkey** or **ground pork**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- *If using **ground pork**, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven. Garnish with remaining **Parmesan**. Bon appétit!