



#### In your box

- 4 oz. Stroganoff Sauce
- 2 oz. Ricotta
- 1 tsp. Seasoned Salt Blend
- 8 oz. Cooked Red Potatoes
- 5 oz. Peas
- 2 Tbsp. Italian Panko Blend

#### Customize It Options

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

\*Contains: milk, wheat, soy

#### You will need

- Olive Oil, Salt



Oven-Ready

## Stroganoff Pork Meatballs

with potatoes and peas

NUTRITION per serving—Calories: 725, Carbohydrates: 36g, Fat: 44g, Protein: 42g, Sodium: 1680mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

### Prepare the Meatballs

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **ground pork**, **panko**, **ricotta**, and half the **seasoned salt** (reserve remaining for potatoes and peas) in provided tray until completely combined. Form into eight equally-sized meatballs. Push to one side.
- *If using **ground beef** or **ground turkey**, follow same instructions.*



2

### Add the Vegetables and Sauce

- Combine **potatoes**, **peas**, remaining **seasoned salt**, 2 tsp. **olive oil**, and a pinch of **salt** in empty side of tray. Top **meatballs** with **stroganoff sauce**.



3

### Finish the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 30-35 minutes.
- *If using **ground beef**, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165, 30-35 minutes.*
- Carefully remove from oven. Bon appétit!