In your box

3 fl. oz. Creamy Roasted Sesame Dressing
8 oz. Slaw Mix
2 tsp. Asian Garlic and Ginger Seasoning
¼ oz. Crispy Garlic
½ oz. Crispy Rice Noodles
1 fl. oz. Honey
2 tsp. Multicolor Sesame Seeds

Customize It Options

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

*Contains: milk, eggs, wheat, soy

You will need

Salt, Cooking Spray

HOME CHEF
Fresh
AND **EASY**

Oven-Ready

Honey Garlic Turkey Meatballs
with roasted sesame slaw and crispy rice noodles

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
25-35 min.	5 days	Easy	Mild

1

Form the Meatballs

- 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. Spray provided tray with **cooking spray**. Crush **crispy garlic**.
- Combine **turkey**, **seasoning blend**, crispy garlic, and ¼ tsp. **salt** in tray. Form turkey mixture into six evenly-sized meatballs. Space **meatballs** evenly in tray.
- *If using* **ground beef***, follow same instructions.*

2

Bake the Meatballs

- Bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using* **ground beef***, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 20-25 minutes.*

3

Finish the Dish

- Carefully remove from oven. Let rest, 5 minutes.
- While meatballs rest, combine **slaw mix** and **sesame dressing** on reserved lid. Top with **crispy noodles**.
- Drizzle meatballs with **honey** and roll to coat. Sprinkle with **sesame seeds**. Bon appétit!