



In your box

- ¼ cup Panko Breadcrumbs
- ½ tsp. Coarse Black Pepper
- 8 oz. Broccoli Florets
- 4 oz. Stroganoff Sauce
- 2 Pre-Baked Buttermilk Biscuits

Customize It Options

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

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt
- Mixing Bowl



Oven-Ready

Stroganoff Turkey Meatballs

with roasted broccoli and biscuits

NUTRITION per serving—Calories: 716, Carbohydrates: 47g, Fat: 39g, Protein: 40g, Sodium: 1692mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **broccoli**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray until combined. Push to one side of tray.



2

Add the Meatballs

- Combine **ground turkey**, **panko**, and a pinch of **salt** and **pepper** in a mixing bowl. Form ground turkey mixture into six evenly-sized meatballs.
- Place meatballs in empty side of tray. Top meatballs with **stroganoff sauce**.
- If using **ground beef** or **ground pork**, follow same instructions.



3

Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- If using **ground beef** or **ground pork**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- After dish has baked 13 minutes, place **biscuits** directly on oven rack and bake until golden brown, 12-17 minutes.
- Carefully remove from oven. Top meatballs with **coarse black pepper**. Bon appétit!