



In your box

2 oz. Teriyaki Glaze
2 tsp. Mojito Lime Seasoning
6 oz. Snap Peas
2 oz. Sweet Chili Sauce
¾ cup Parboiled Rice
5 oz. Sliced Bok Choy

Customize It Options

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

*Contains: wheat, soy

You will need

Salt



Oven-Ready

Sweet Chili Pork Meatballs

with teriyaki glaze and snap peas

NUTRITION per serving—Calories: 780, Carbohydrates: 93g, Fat: 26g, Protein: 40g, Sodium: 1738mg.

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

Mild



1

Make the Meatballs

- Preheat oven to 400 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 **ground pork** and **seasoning blend** thoroughly on tray lid. Form into six evenly-sized meatballs. For best results, form meatballs with wet hands to prevent sticking.
- *If using **ground turkey** or **ground beef**, follow same instructions.*



2

Assemble the Dish

- Combine **rice**, **bok choy**, **snap peas**, **teriyaki sauce**, 2 Tbsp. **water**, and a pinch of **salt** in provided tray.
- Top with **meatballs** around the edge of tray.
- *If using **ground turkey** or **ground beef**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 25-30 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 degrees, 25-30 minutes.*
- Carefully remove from oven. Top meatballs with **sweet chili sauce**. Bon appétit!