



#### In your box

- ½ oz. Crispy Fried Onions
- ¼ cup Panko Breadcrumbs
- 8 oz. Vegetable Medley
- 3 oz. Edamame
- 1 tsp. Asian Garlic and Ginger Seasoning
- 4 oz. Green Curry Sauce

#### Customize It Options

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

\*Contains: wheat, soy, tree nuts (coconuts), fish (anchovy)

#### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

## Green Curry Pork Meatballs

with crispy vegetable medley and edamame

NUTRITION per serving—Calories: 603, Carbohydrates: 26g, Fat: 39g, Protein: 39g, Sodium: 1137mg.

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

Mild



1

### Prepare the Ingredients

- 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 **vegetable medley**, **edamame**, 1 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper** in bottom of provided tray. Push to one side.
- In empty side of tray, mix **curry sauce** with 1 Tbsp. **water**.



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### Make the Meatballs

- Combine **ground pork**, **panko**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Divide pork mixture into six evenly-sized meatballs. Place meatballs on **sauce**.
- *If using **ground beef** or **ground turkey**, follow same instructions.*



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### Bake the Dish

- Bake uncovered in hot oven until **vegetables** are tender and **meatballs** have reached a minimum internal temperature of 160 degrees, 28-30 minutes.
- *If using **ground beef**, follow same instructions. If using **ground turkey**, bake in hot oven until vegetable are tender and meatballs have reached a minimum internal temperature of 165 degrees, 28-30 minutes.*
- Carefully remove from oven. Remove vegetables to a plate and garnish with **crispy onions**. Roll meatballs in **sauce** to coat. Bon appétit!