



In your box

3 oz. Pearl Onions
5 oz. Peas
10 oz. Cooked Red Potatoes
2 Tbsp. Italian Panko Blend
1 oz. Grated Parmesan
4 tsp. Beef Demi-Glaze
1 ½ tsp. Pot Roast Seasoning
1 ½ tsp. Cornstarch
.6 oz. Butter

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

Pot Roast Meatballs

with potatoes and peas

NUTRITION per serving—Calories: 711, Carbohydrates: 45g, Fat: 39g, Protein: 39g, Sodium: 1502mg.

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

Make the Meatballs

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine ¼ cup **water**, **demi-glace**, and **cornstarch** in bottom of provided tray.
- In a mixing bowl, combine **ground beef**, **panko**, **Parmesan**, ¼ tsp. **salt**, and a pinch of **pepper**. Form ground beef mixture into eight equally-sized meatballs. Place meatballs around outside edge of tray.
- *If using ground pork or ground turkey, follow same instructions.*



2

Add the Vegetables

- Place **potatoes** in empty center of tray. Top with **peas**, then **pearl onions**. Season with 1 Tbsp. **olive oil**, **seasoning blend**, and ¼ tsp. **salt**.



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 pork, 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. Add **butter** and stir to combine. Bon appétit!