



#### In your box

12 oz. Cooked Red Potatoes  
1 oz. Grated Parmesan  
½ tsp. Garlic Salt  
2 oz. Shredded Cheddar-Jack Cheese  
2 Tbsp. Italian Panko Blend  
½ oz. Crispy Jalapeños  
½ oz. Dijon Mustard  
2 fl. oz. Golden BBQ Sauce

#### Customize It Options

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

\*Contains: milk, wheat, soy

#### You will need

Olive Oil, Pepper



Oven-Ready

## Golden BBQ Pork Meatballs

with cheddar-jack potatoes

NUTRITION per serving—Calories: 813, Carbohydrates: 45g, Fat: 47g, Protein: 46g, Sodium: 1637mg.

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

### Form the Meatballs

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **ground pork**, **Dijon**, **panko**, **Parmesan**, and a pinch of **pepper** in provided tray. Form into six equally-sized meatballs.
- Place meatballs in one half of tray.
- *If using **ground beef** or **ground turkey**, follow same instructions.*



2

### Add the Potatoes

- Combine **potatoes**, **garlic salt**, and 2 tsp. **olive oil** in empty half of tray. Top potatoes with **cheese**.



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 **BBQ sauce** and garnish **potatoes** with **crispy jalapeños** (to taste). Bon appétit!