



In your box

2 oz. Hoisin Sauce
6 oz. Broccoli Florets
 $\frac{1}{4}$ cup Panko Breadcrumbs
2 tsp. Sambal
1 tsp. Nori Komi Furikake
 $\frac{1}{2}$ tsp. Multicolor Sesame Seeds
 $\frac{1}{4}$ oz. Specialty Toasted Sesame Oil
6 oz. Snow Peas

Customize It Options

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

*Contains: wheat, soy

You will need

Olive Oil, Salt
Mixing Bowl



Oven-Ready

Spicy Glazed Meatballs

with broccoli and snow peas

NUTRITION per serving—Calories: 521, Carbohydrates: 35g, Fat: 24g, Protein: 38g, Sodium: 1438mg.

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

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Break **broccoli** into bite-sized pieces. Combine broccoli, **snow peas**, **furikake seasoning**, 1 Tbsp. **olive oil** and a pinch of **salt** in provided tray. Push to one side.



2

Make the Meatballs

- In a mixing bowl, combine **ground turkey**, panko, and $\frac{1}{4}$ tsp. **salt**. Form into six equally-sized meatballs.
- Place meatballs in empty side of tray. Top with half the **hoisin sauce** (reserve remaining for garnish) and half the **sambal** (use less if spice-averse). Don't worry if pan is crowded.
- If using **ground beef** or **ground pork**, follow same instructions



3

Finish the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 20-25 minutes.
- If using **ground beef** or **ground pork**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- Carefully remove from oven. Top meatballs with remaining **hoisin** and remaining **sambal** (to taste). Top **vegetables** with **sesame oil** and **sesame seeds**. Bon appétit!