



In your box

5 oz. Pearl Onions
8 fl. oz. Marsala Wine
6 tsp. Beef Demi-Glace
5 oz. Peas
12 oz. Campanelle Pasta
¼ cup Italian Panko Blend
20 oz. Ground Beef
8 oz. Cremini Mushrooms
2 oz. Roasted Garlic & Herb Butter
1 oz. Flour

*Contains: milk, wheat

You will need

Salt, Pepper
Slow Cooker, Mixing Bowl, Large Pot,
Colander

HOME CHEF —
Fresh
AND EASY

Slow-Cooker

Meatballs Marsala

with campanelle pasta and peas

NUTRITION per serving—Calories: 587, Carbohydrates: 63g, Fat: 23g, Protein: 29g, Sodium: 823mg.

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.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- In a mixing bowl, combine **ground beef**, **panko**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Form into 12 evenly-sized meatballs.



2

Cook the Meal

- Place **slow cooker liner** in slow cooker, if desired. *If using an electric pressure cooker, fold top edges in before putting on lid.*
- Combine 1 cup **water**, **marsala wine**, **demi-glace**, **flour**, ¼ tsp. **salt**, and ¼ tsp. **pepper** in slow cooker.
- Top with **mushrooms**, **pearl onions**, and **meatballs**.
- Turn slow cooker on to high heat. Cover, and cook until meatballs reach a minimum internal temperature of 160 degrees, 4 hours.



3

Cook the Pasta

- After 3 ½ hours, bring a large pot of **salted water** to a boil.
- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Stir **peas** into slow cooker.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.



4

Finish the Dish

- Stir **pasta** and **butter** into slow cooker. *If sauce is too thick, add pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card. Bon appétit!