



#### In your box

- 6 oz. Gemelli Pasta
- 1 oz. Feta Cheese Crumbles
- 1 oz. Roasted Garlic & Herb Butter
- 8 fl. oz. Tomato Sauce
- 1 Red Onion
- 2 Dill Sprigs
- ¼ cup Italian Panko Blend
- ½ tsp. Garlic Salt

#### Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 10 oz. Ground Pork
- 12 oz. Impossible Burger

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Colander, Medium Pot, Mixing Bowl, Large Non-Stick Pan



Staff Pick

## Mediterranean Turkey Meatballs and Gemelli

with tomato sauce and feta

NUTRITION per serving—Calories: 848, Carbohydrates: 84g, Fat: 35g, Protein: 49g, Sodium: 1667mg.

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

50-60 min.

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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **garlic salt**, **pasta cooking water**

### Customize It Instructions

- If using **ground beef**, or **ground pork** follow same instructions as ground turkey in Steps 1 and 3, rolling meatballs occasionally until browned all over and meatballs reach a minimum internal temperature of 160 degrees, 10-14 minutes.
- If using **Impossible Burger**, follow same instructions as **ground turkey** in Steps 1 and 3, rolling occasionally until meatballs are heated through, 10-14 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Prepare Ingredients

- Stem and coarsely chop **dill**.
- Halve and peel **onion**. Slice halves into thin strips.
- In a mixing bowl, combine **ground turkey**, **panko**, half the **garlic salt** (reserve remaining for sauce), and a pinch of **pepper**. Form into eight equally-sized meatballs.



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### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 12-13 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, cook meatballs.



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### Cook the Meatballs

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pan and stir occasionally until browned all over and meatballs reach a minimum internal temperature of 165 degrees, 11-13 minutes.
- Remove from burner and transfer meatballs to a plate. Keep pan over medium heat.



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### Make the Sauce

- Add 2 tsp. **olive oil**, **onion**, and remaining **garlic salt** to hot pan. Stir occasionally until tender and lightly browned, 6-8 minutes.
- Add **tomato sauce**, half the **pasta cooking water** (reserve remaining for adjusting sauce later), and a pinch of **salt**. Bring to simmer.



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### Finish the Dish

- Once simmering, add **meatballs**, **pasta**, and **butter**. Stir until butter is melted and combined. *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.
- Plate dish as pictured on front of card, topping pasta with **feta** and **dill**. Bon appétit!