



In your box

5 oz. Asparagus
½ oz. Shredded Parmesan Cheese
5 oz. Peas
2 oz. Ricotta
3 Tbsp. Sun-Dried Tomato Pesto
1 tsp. Onion Salt
2 Tbsp. Italian Panko Blend

Customize It Options

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

*Contains: milk, wheat

You will need

Mixing Bowl



Oven-Ready

Sun-Dried Tomato Pork Meatballs

with Parmesan asparagus

NUTRITION per serving—Calories: 604, Carbohydrates: 20g, Fat: 39g, Protein: 41g, Sodium: 1341mg.

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

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Snap woody ends off **asparagus**. Mix asparagus, **peas**, and half the **onion salt** (reserve remaining for meatballs) in provided tray. Push to one side and top with **Parmesan**.



2

Make the Meatballs

- In a mixing bowl, combine **ground pork**, **ricotta**, **panko**, and remaining **onion salt**.
- Form pork mixture into eight equally-sized meatballs. Place meatballs in empty side of tray.
- *If using **ground turkey** or **ground beef**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 18-22 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, 18-22 minutes.*
- Carefully remove from oven. Remove **vegetables** to a plate. Add **sun-dried tomato pesto** to tray and gently roll meatballs until coated. Bon appétit!