



BBQ Turkey Meatballs

with Roasted Veggies & Special Sauce



30-40min



2 Servings

This recipe is all that—and a plate of fries! Here we coat cheese-stuffed turkey meatballs in sweet and tangy barbecue sauce, then broil them until glazed and caramelized. We pair these next-level meatballs with carrots and green beans for dipping into our not-so-secret special sauce—a ketchup-mayo combo studded with sliced scallions. This dinner is picky-eater proof!

What we send

- 2 scallions
- 2 carrots
- ½ lb green beans
- 10 oz pkg ground turkey
- 1 oz panko ¹
- ¼ oz granulated garlic
- 2 oz barbecue sauce
- 1 oz mayonnaise ^{3,6}
- 2 oz shredded cheddar-jack blend ⁷

What you need

- kosher salt & ground pepper
- 1 large egg ³
- neutral oil
- ketchup

Tools

- medium ovenproof skillet
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 39g, Carbs 46g, Protein 44g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper third and center.

Trim **scallions**, then thinly slice. Scrub and trim **carrots**, halve crosswise, and cut into ¼-inch thick sticks. Trim ends from **green beans**.



4. Roast veggies & meatballs

Place skillet with **meatballs** on upper oven rack and baking sheet with **veggies** on center oven rack. Roast until veggies are crisp and tender, and meatballs are cooked through, about 15 minutes (watch closely as ovens vary).



2. Make meatballs

In a medium bowl, gently knead to combine **ground turkey**, **half each of the scallions and cheddar cheese**, **¼ cup panko**, **¼ teaspoon granulated garlic**, **1 teaspoon salt**, **1 lightly beaten large egg**, and **a few grinds of pepper**.

Shape meat mixture into 10 equal-size meatballs; transfer to a medium ovenproof skillet.



5. Broil meatballs

Remove **veggies** from oven and cover to keep warm. Switch oven to broil.

Spoon **barbecue sauce** over **meatballs**, then sprinkle with **remaining cheese**. Return skillet to upper oven rack, and broil until cheese is melted, about 3 minutes (watch closely).



3. Season veggies

On a rimmed baking sheet, toss **carrot sticks** and **green beans** with **2 teaspoons oil**; season with **salt** and **pepper**.



6. Make sauce & serve

In a small bowl, combine **mayonnaise**, **2 tablespoons ketchup**, and **1 teaspoon of the scallions**; season sauce to taste with **salt** and **pepper**.

Serve **meatballs** with **roasted veggies** and **sauce** alongside for dipping. Garnish **meatballs** with **remaining scallions**. Enjoy!