

DINNERLY



Ready-to-Heat Meatballs & Pulled Pork:

Add an Extra Protein Option to your Box!



2 Servings

Want to accomplish big new things in the kitchen? Of course you do, you go-getter! How about setting a personal record for fastest, tastiest meal on the table without even breaking a sweat? Our ready to heat meatballs and pulled pork are precooked, so you can toss them into whatever delicious concoction you're cooking and they'll be done in minutes. We've got your **PROTEINS** covered!

WHAT WE SEND

- ½ lb pkg ready to heat beef meatballs ^{1,3,7}
- ½ lb pkg ready to heat pulled pork

WHAT YOU NEED

- Your choice!

TOOLS

- Choose your own cooking adventure!

ALLERGENS

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

NUTRITION PER SERVING

Calories 0kcal



1. Break out the BBQ!

You can't go wrong with a BBQ pulled pork sandwich or BBQ glazed meatballs. Get a sauce started with ketchup, light brown sugar, vinegar, Worcestershire sauce, paprika, salt, and pepper. Then customize it your way! Like your BBQ sauce spicy? Add cayenne! Or make it Korean BBQ-inspired by adding gochujang.

Or keep it really simple and use your favorite store-bought sauce—no judgment here!



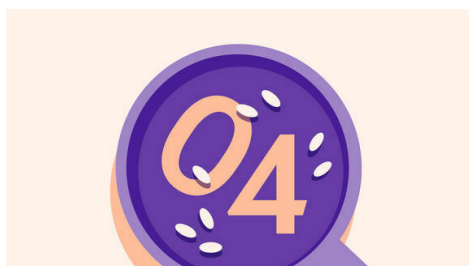
2. Got leftovers?

Leftovers are a chef's best friend. Give any leftover pulled pork a glow up by making pulled pork mac and cheese, empanadas, quesadillas, pizza, or... dare we say... pulled pork egg rolls!



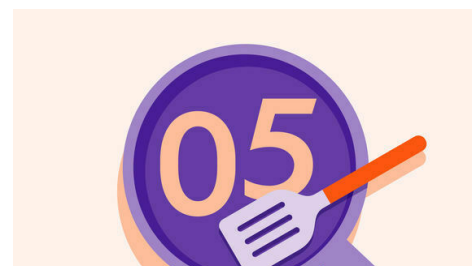
3. Smother 'em!

Beware! Pulled pork can dry out quickly. Keep it moist on the plate by letting it swim in some gravy or sauce. Use the pan drippings left in the skillet after cooking for a flavor boost. Add a splash of wine and/or some chicken broth, then up the ante with a squeeze of citrus or a hit of vinegar to cut the richness.



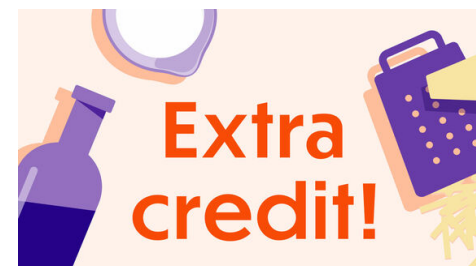
4. Spaghetti & meatballs!

It's a no brainer, right? But there are so many ways you can take it to another level. Give your pasta a sprinkle of chopped herbs like basil or parsley. Grate some cheese like Parmesan, pecorino, fontina, or whatever you like! Swap the tomato sauce with a nice and herby pesto, or swap the pasta for zucchini noodles!



5. In need of a banh mi?

Why not make a meatball banh mi sandwich? Stir together Sriracha and mayo to make your sauce, then load up your bread with meatballs, sliced carrots and cucumber, cilantro, and even sliced jalapeños for extra heat!



6. We're so funny!

Where do butchers go to dance?
At the meatball!