

## Lean Longhorn Meatballs with Cilantro Adobo Sauce & Creamy Queso Fresco

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

Dear Run Land & Cattle Ground Lean Longhorn, thawed  
J & B Farms Green Beans, washed, ends trimmed  
Johnson's Backyard Garden Carrots, washed, stem end trimmed, peeled (optional)  
Farmhouse Kitchen Cilantro Adobo Sauce, stirred well before use  
Farmhouse Kitchen Creamy Queso Fresco, stirred well before use  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

**STEP 1** Preheat the oven to 400°F and arrange the oven rack to the lower third position. Line a large baking sheet with foil and set aside. Set the cilantro adobo sauce out on the counter to reach reach temperature.

**STEP 2** Add the green beans to the baking sheet. Chop the carrots on a bias into approximately 1/2" thick pieces and add to the baking sheet. Drizzle the vegetables with 1-2 tbsp. of oil and season with 1/2 tsp. salt and pepper. Toss to coat and combine. Roast the vegetables for 10 minutes.

**STEP 3** Meanwhile, add the meat to a bowl and sprinkle with 1/2 tsp. salt and pepper. Combine with your hands, gently folding to distribute the seasonings. Form 12-16 ping-pong sized meatballs and set aside.

**STEP 4** After the vegetables have roasted for 10 minutes, turn them with a spatula. Add the meatballs to the baking sheet amongst the vegetables. Continue roasting for 10-12 minutes, or until the vegetables are crisp tender and the internal temperature of the meatballs reaches 160°F.

**STEP 5** Transfer the meatballs to a bowl or gather them on the baking sheet into a mound. Pour the cilantro adobo sauce over the meatballs and gently toss to coat. Season with salt and pepper to taste.

**STEP 6** To serve, add the cilantro adobo meatballs to serving plates and serve with a side of roasted vegetables drizzled with the creamy queso fresco. Enjoy!