

Paella-style Pork Meatball and Crimini Skillet with Basil Squash Ribbon Salad

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 45 minutes

McCLEERY FAMILY DUROCS ITALIAN PORK SAUSAGE, THAWED

KITCHEN PRIDE CRIMINI MUSHROOMS, WASHED IMMEDIATELY BEFORE USE

GUNDERMANN ACRES OR TEXAS FARM PATCH SUMMER SQUASH, WASHED, ENDS TRIMMED

AGUA DULCE AQUAPONIC LETTUCE, ROOT BALL REMOVED, LEAVES PICKED, WASHED, AND DRIED

GULF PACIFIC WHITE RICE

FARMHOUSE KITCHEN GLUTEN-FREE BREAD CRUMBS

FARMHOUSE KITCHEN RED SAUCE, STIRRED WELL BEFORE USE

FARMHOUSE KITCHEN BASIL VINAIGRETTE, SHAKEN OR STIRRED WELL BEFORE USE

SEA SALT AND FRESH CRACKED BLACK PEPPER

OLIVE OR VEGETABLE OIL

STEP 1 Prepare the vegetables and meatballs. Create thin ribbons from the summer squash by shaving lengthwise using a vegetable peeler. The thickness of the ribbons may vary depending on the peeler. Alternatively, shave the squash into thin rounds using a sharp knife. Add the squash to a mixing bowl and set aside. Quarter or halve the mushrooms, depending on size, and set aside. Add the Italian pork sausage and bread crumbs to a bowl. Combine well to evenly distribute the bread crumbs. Form 10-12 small meatballs, about the size of a ping-pong ball. Set meatballs aside.

STEP 2 Heat a large skillet over medium heat. When the skillet just begins to smoke add 1 tbsp. oil and swirl to coat. Add the meatballs, leaving at least 1/2" in between. Brown the meatballs for 2-3 minutes and then flip them over with a spatula to brown for an additional 2-3 minutes. Transfer the meatballs to a plate.

STEP 3 Return the skillet with fat to medium heat. There should be at least 1 tbsp. of oil in the pan. Add more oil, as needed. Add the mushrooms and season with 1/2 tsp. salt and pepper. Saute for 3 minutes. Add the rice and saute for 3-4 minutes until opaque. Add 3/4 cup of water and the red sauce. Stir to combine and scrape the bottom of the pan to release the flavorful brown bits that will have developed. Return the meatballs (and any juice that may have collected on the plate) to the skillet. Bring the liquid to a boil and then reduce the heat to a simmer. Cover with a tight-fitting lid and cook for 15-20 minutes, or until rice is tender.

STEP 4 Add half of the basil vinaigrette to the bowl with squash ribbons. Toss to evenly coat the ribbons. Tear the lettuce into bite sized pieces and add to the squash. Toss once more. Season the salad with salt, pepper, and additional vinaigrette to taste.

STEP 5 Serve the rice and pork meatballs with a side of dressed salad. Enjoy!