

## One-Pan Peperonata Pork Meatballs and Summer Saute

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

Peaceful Pork Ground Pork, thawed  
Kitchen Pride Mushrooms, washed immediately before use  
Gundermann Acres Summer Squash, washed, ends trimmed  
Patty's Herbs Basil, whole leaves picked, washed and dried  
Farmhouse Kitchen Peperonata  
Salt and pepper  
Olive oil  
Water

**STEP 1** Prepare the vegetables. Chop the mushroom into 1/4" thick slices. Chop the squash into 1/2" thick half moons. Set vegetables aside. Finely chop half of the basil leaves, keeping the remainder whole for garnishing.

**STEP 2** Prepare the meatballs. Add the ground pork and chopped basil to a mixing bowl. Season with 1.5 tsp. salt and pepper. Thoroughly combine with your hands to distribute the basil and seasonings. Form 24-28 meatballs, about the size of a ping pong ball.

**STEP 3** Place a large skillet over medium heat. When the oil begins to shimmer add 1 tbsp. oil and swirl to coat the bottom of the pan. Add the meatballs, leaving at least 1/2" in between. Depending on the size of your pan, you may need to brown the meatballs in batches. 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 4** Return the skillet to medium heat. There should be at least 1 tbsp. of oil/fat in the pan. Add more oil, as needed. Add the mushrooms and squash. Season with 1.5 tsp. salt and pepper. Saute for 1-2 minutes. Add 1/2 cup of water and the peperonata. 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. Stir to coat with the peperonata. Reduce the heat to a simmer. Partially cover with a lid and cook for 5-8 minutes, or until the meatballs are cooked through and the internal temperature reaches 160°F. Season with salt and pepper to taste.

**STEP 5** Serve the peperonata meatballs with a garnish of freshly torn or chopped basil.

Enjoy!