

Sheet Pan Pork Meatballs & Roasted Vegetables with Arugula Pesto

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

McCleery Farms Italian Pork Sausage, thawed
J & B Farms Green Beans, washed, ends trimmed
Engel Farms or Johnson's Backyard Garden Sweet Peppers, washed, stem and seeds removed
Farmhouse Kitchen-prepared Butternut Squash
Farmhouse Kitchen Arugula Pesto, stirred well before use
Salt and pepper
Olive or vegetable oil

Preheat oven to 425°F degrees and arrange the oven rack to the middle position.

STEP 1 While the oven is preheating, prepare the vegetables. Chop the peppers into large strips or chunks and set aside. Chop the green beans in half, about 2" pieces, and add to a large baking sheet.

STEP 2 Add butternut squash cubes to the large baking sheet with green beans. Toss with 1-2 tbsp. oil, 1/2 tsp. salt and pepper. Spread the vegetables out in an even layer. Roast in the oven for 10 minutes.

STEP 3 Meanwhile, form the Italian pork sausage into 10-12 ping pong sized meatballs.

STEP 4 Remove the baking sheet from the oven and flip the vegetables with a spatula. Space the vegetables apart as much as possible. Next, add the meatballs and chopped peppers to the baking sheet, scattering them amongst the squash and green beans in an even layer. Roast for 12-15 minutes or until the internal temperature of the meatballs reach a 160°F degrees. The vegetables should be tender enough to pierce with a fork and golden brown around the edges.

STEP 5 Spoon or drizzle the arugula pesto over the meatballs and roasted vegetables before serving.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Italian Pork Sausage - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Green Beans - Store in the plastic bag in which they came in the crisper drawer of the refrigerator. Use within 5 days.

Sweet Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Butternut Squash - Store in the refrigerator. Use within 5 days.

Arugula Pesto - Store in the refrigerator. Use within 5 days.

(Ingredients: Bouldin Food Forest arugula, spinach, Fruitful Hill Farms rose garlic, AustiNuts pecans, Latte Da Dairy cotswold cheese, lemon juice, canola oil, extra virgin olive oil)

***Contains dairy and nuts**

****Not made with gluten, egg, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

Sheet Pan Pork Meatballs & Roasted Vegetables with Arugula Pesto

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

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Farmhouse Kitchen-prepared Butternut Squash
Farmhouse Kitchen Arugula Pesto, stirred well before use
Salt and pepper
Olive or vegetable oil

Preheat oven to 425°F degrees and arrange the oven rack to the middle position.

STEP 1 While the oven is preheating, prepare the vegetables. Chop the peppers into large strips or chunks and set aside. Chop the green beans in half, about 2" pieces, and add to a large baking sheet.

STEP 2 Add butternut squash cubes to the large baking sheet with green beans. Toss with 2 tbsp. oil, 1 tsp. salt and pepper. Spread the vegetables out in an even layer. Roast in the oven for 10 minutes.

STEP 3 Meanwhile, form the Italian pork sausage into 20-24 ping pong sized meatballs.

STEP 4 Remove the baking sheet from the oven and flip the vegetables with a spatula. Space the vegetables apart as much as possible. Next, add the meatballs and chopped peppers to the baking sheet, scattering them amongst the squash and green beans in an even layer. Roast for 12-15 minutes or until the internal temperature of the meatballs reach a 160°F degrees. The vegetables should be tender enough to pierce with a fork and golden brown around the edges.

STEP 5 Spoon or drizzle the arugula pesto over the meatballs and roasted vegetables before serving.

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