

## Chimichurri Sheet Pan Meatballs

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

Augustus Ranch or Deer Run Ground Beef, thawed  
Farmhouse Kitchen Chimichurri Sauce, room temperature  
Gundermann Acres Sweet Potato, washed, scrubbed, peeled (optional)  
J&B Farms Broccoli, washed, outer leavers removed, if any  
Texas Farm Patch Green Cabbage outer leaves removed, washed, core removed  
Farmhouse Kitchen Jalapeno Aioli  
Olive Oil or Ghee  
Salt and Pepper

Preheat oven to 425°F degrees placing rack in middle position.

**STEP 1** While the oven is preheating, chop sweet potato into approximately 1/2" thick pieces and add to a large foil-lined baking sheet. Chop the broccoli into florets and add to the baking sheet with sweet potato. Drizzle the sweet potato and broccoli with 1 tbsp. oil and 1/2 tsp. salt and pepper. Toss to coat, spread out in an even layer, and set aside.

**STEP 2** Add the ground beef 1/2 tsp. salt and pepper to a bowl. Combine with your hands to evenly distribute the spice amongst the meat. Form 10-12 small meatballs, about the size of a ping pong ball. Set the meatballs on the baking sheet amongst the sweet potato and broccoli. Space the meatballs about 2" apart.

**STEP 3** Roast the meatballs and vegetables for 12 minutes and then flip the vegetables over for even cooking. Continue roasting for an additional 10-12 minutes or until the meatballs have reached an internal temperature of 155°F. The sweet potatoes and broccoli should soften on the inside but be caramelized and crisp on the outside.

**STEP 3** While meatballs and vegetables are roasting, prepare the cabbage. Remove core, if not done already and slice into very thin ribbons. Combine in a bowl with jalapeno aioli, salt and, pepper to taste. Set aside until ready to serve.

**STEP 4** To serve, plate meatballs and roasted vegetables together. Drizzle with chimichurri sauce. Eat with a side of cabbage slaw. Alternatively, you can plate the slaw on top of the meatballs and veggies and drizzle chimichurri over all components of the meal. Enjoy!

## Chimichurri Sheet Pan Meatballs

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

Augustus Ranch or Deer Run Ground Beef, thawed  
Farmhouse Kitchen Chimichurri Sauce, room temperature  
Gundermann Acres Sweet Potato, washed, scrubbed, peeled (optional)  
J&B Farms Broccoli, washed, outer leavers removed, if any  
Texas Farm Patch Green Cabbage outer leaves removed, washed, core removed  
Farmhouse Kitchen Jalapeno Aioli  
Olive Oil or Ghee  
Salt and Pepper

Preheat oven to 425°F degrees placing rack in middle position.

**STEP 1** While the oven is preheating, chop sweet potato into approximately 1/2" thick pieces and add to a large foil-lined baking sheet. Chop the broccoli into florets and add to the baking sheet with sweet potato. Drizzle the sweet potato and broccoli with 2 tbsp. oil and 1 tsp. salt and pepper. Toss to coat, spread out in an even layer, and set aside.

**STEP 2** Add the ground beef 1 tsp. salt and pepper to a bowl. Combine with your hands to evenly distribute the spice amongst the meat. Form 10-12 small meatballs, about the size of a ping pong ball. Set the meatballs on the baking sheet amongst the sweet potato and broccoli. Space the meatballs about 2" apart. (NOTE: You may need to cook meatballs and vegetables in batches)

**STEP 3** Roast the meatballs and vegetables for 12 minutes and then flip the vegetables over for even cooking. Continue roasting for an additional 10-12 minutes or until the meatballs have reached an internal temperature of 155°F. The sweet potatoes and broccoli should soften on the inside but be caramelized and crisp on the outside.

**STEP 3** While meatballs and vegetables are roasting, prepare the cabbage. Remove core, if not done already and slice into very thin ribbons. Combine in a bowl with jalapeno aioli, salt and, pepper to taste. Set aside until ready to serve.

**STEP 4** To serve, plate meatballs and roasted vegetables together. Drizzle with chimichurri sauce. Eat with a side of cabbage slaw. Alternatively, you can plate the slaw on top of the meatballs and veggies and drizzle chimichurri over all components of the meal. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Ground Beef - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Chimichurri Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: Patty's Herbs parsley, Patty's Herbs cilantro, garlic, pickled red onions, red wine vinegar, chili flake, Texas Olive Ranch extra virgin olive oil)

Sweet Potato - Store in a cool, dry place in the kitchen. Use within 5 days.

Broccoli - Store in the crisper drawer of the refrigerator. Use within 5 days.

Green Cabbage - Store in the crisper drawer of the refrigerator. Use within 5 days.

Jalapeno Aioli - Store in the refrigerator. Use within 5 days. (Ingredients: roasted jalapeno, ground fresno chili pepper, roasted garlic, lemon juice, eggs, extra virgin olive oil, salt)

**\*Contains eggs.**

**\*\*Not made with gluten, dairy, nuts, peanuts fish or shellfish containing ingredients.**

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