

Beef Suya Meatballs with Roasted Winter Veggies

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

JT2 Beef Ground Beef, thawed
Farmhouse Kitchen Suya Spice
Farmhouse Kitchen Lemon Aioli, stirred well before use
Engel Farms & Orchard Mixed Summer Squash, washed
Kindle Farms Sweet Potato, washed, scrubbed, peeled (optional)
Johnson's Backyard Garden Collard Greens, washed
Olive or Vegetable Oil
Salt and Pepper

Preheat oven to 425°F degrees.

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 summer squash into approximately 1/2" thick cubes and add to the baking sheet with sweet potato. Drizzle the sweet potato and summer squash 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 and suya spice 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 summer squash. 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 165°F. The sweet potatoes and summer squash should soften, but not become mushy.

STEP 4 While the meatballs and vegetables are roasting, place a large saute pan over medium-high heat. As the pan heats, remove the large ribs from the collard greens. Roughly chop the leaves into approximately 1" pieces. When the pan is hot, add 1 tbsp. oil, followed by the collard greens. Saute until bright green and wilted, about 4 minutes. Season with 1/4 tsp. salt and pepper, and saute for an additional 2-3 minutes. If you prefer a softer texture, add 2-3 tbsp. of water to the collard greens and cover with a lid. Simmer until desired texture is reached.

STEP 5 Add the suya meatballs, roasted vegetables, and sauteed collard greens to the serving plates. Serve with lemon aioli. Enjoy!

Beef Suya Meatballs with Roasted Winter Veggies

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

JT2 Beef Ground Beef, thawed
Farmhouse Kitchen Suya Spice
Farmhouse Kitchen Lemon Aioli, stirred well before use
Engel Farms & Orchard Mixed Summer Squash, washed
Kindle Farms Sweet Potato, washed, scrubbed, peeled (optional)
Johnson's Backyard Garden Collard Greens, washed
Olive or Vegetable Oil
Salt and Pepper

Preheat oven to 425°F degrees.

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 summer squash into approximately 1/2" thick cubes and add to the baking sheet with sweet potato. Drizzle the sweet potato and summer squash 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 and suya spice 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 summer squash. Space the meatballs about 2" apart. (Note: You may need to cook meatballs in multiple 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 165°F. The sweet potatoes and summer squash should soften, but not become mushy.

STEP 4 While the meatballs and vegetables are roasting, place a large saute pan over medium-high heat. As the pan heats, remove the large ribs from the collard greens. Roughly chop the leaves into approximately 1" pieces. When the pan is hot, add 1 tbsp. oil, followed by the collard greens. Saute until bright green and wilted, about 4 minutes. Season with 1/4 tsp. salt and pepper, and saute for an additional 2-3 minutes. If you prefer a softer texture, add 2-3 tbsp. of water to the collard greens and cover with a lid. Simmer until desired texture is reached.

STEP 5 Add the suya meatballs, roasted vegetables, and sauteed collard greens to the serving plates. Serve with lemon aioli. 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.

Suya Spice- Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: AustiNuts peanuts, paprika, cayenne, ginger powder, garlic powder, onion powder, brown sugar, salt, pepper)

Lemon Aioli- Store in the refrigerator. Use within 5 days. (Ingredients: lemon juice, distilled vinegar, garlic, dijon, eggs, canola and olive oil)

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

Mixed Summer Squash- Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Collard Greens- Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

***Contains egg and peanut ingredients.**

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

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