



PORK MEATBALLS WITH CHIPOTLE AÏOLI

cauliflower "rice," cabbage & carrot slaw, toasted pepitas

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
810

NET CARBS PER SERVING
20 GRAMS

MENU
KETO // PALEO // GLUTEN-FREE

Step aside, spaghetti and marinara sauce. Meatballs get a south-of-the-border update in this craveable, colorful dish. Juicy roasted meatballs are infused with loads of flavor from the onion, paprika-parsley spice blend, and chipotle aioli with lime. Meanwhile, you'll cook up a nourishing base of cauliflower "rice" seasoned with an earthy blend of cumin, coriander, and oregano. To complete the meal, there's a lime-doused cabbage and carrot slaw, a sprinkle of toasted pepitas, and more chipotle aioli drizzled on top.

INGREDIENTS (10 ITEMS)

- 1 whole **Yellow onion**
- 1 whole **Roma tomato**
- 5½ oz **Cabbage & carrots**
- 1 whole **Lime**
- 10 oz **Ground pork***
- 2 tsp **Paprika-parsley spice blend**
- 2¾ oz **Chipotle aioli with lime** E
- ½ oz **Pepitas**
- 6½ oz **Cauliflower "rice"**
- 1¼ tbsp **Cumin, coriander & oregano**

WHAT YOU'LL NEED

- medium sauté pan
- baking sheet
- mixing bowls
- measuring spoons
- microplane
- thermometer
- oven mitt
- cooking & olive oils
- salt & pepper

ALLERGENS

E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground pork is fully cooked when internal temperature reaches 160 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 400 degrees.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Small dice remaining half into pieces, about ¼ inch each.
- Small dice **Roma tomato** into pieces, about ¼ inch each.
- Roughly chop **cabbage* and carrots** if necessary.
- Zest whole **lime** with a microplane (or on small holes of a box grater) over a medium bowl. Quarter **lime**.

**The ingredient you received may be a different color.*

4 COOKING FOR

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 SEASON & FORM MEATBALLS

- Place **ground pork** in a second medium bowl. Add **paprika-parsley spice blend**, about half the **onion**, and about 1 tablespoon **chipotle aioli with lime**. Season with about ¼ teaspoon salt and a pinch of pepper. Mix thoroughly to evenly distribute ingredients.
- Form **pork mixture** into 8-10 meatballs, about 1 inch in diameter.

3 TOAST PEPITAS

- Place **pepitas** in a dry, medium sauté pan over medium heat. Toast 2-3 minutes, or until fragrant, shaking pan frequently.
- Transfer **pepitas** to a plate. (Reserve pan.)

4 COOK MEATBALLS

- Place **meatballs** on a lightly oiled, foil-lined baking sheet. Roast 16-18 minutes, or until fully cooked.

5 COOK CAULIFLOWER "RICE"

- Heat about 1 tablespoon cooking oil in pan used for pepitas over medium heat. Add **cauliflower "rice"** and remaining **onion**. Season with **cumin, coriander, and oregano**, about ¼ teaspoon salt, and a pinch of pepper. Cook 4-5 minutes, or until cauliflower is tender, stirring occasionally.

6 MAKE SLAW

- Add **tomato** and **cabbage and carrots** to bowl with **lime zest**. Drizzle with about 1 tablespoon olive oil. Squeeze juice from 1-2 **lime wedges** over bowl. Toss to combine. Season with salt and pepper to taste.

7 PLATE YOUR DISH

- Divide **cauliflower "rice"** between plates. Top with **pork meatballs**. Drizzle with remaining **chipotle aioli with lime** to taste. Pile **cabbage and carrot slaw** on the side. Garnish with **toasted pepitas**. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (509g)

Amount per serving

Calories **810**

	% Daily Value*
Total Fat 67g	86%
Saturated Fat 14g	70%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 1520mg	66%
Total Carbohydrate 27g	10%
Dietary Fiber 7g	25%
Total Sugars 11g	
Includes 2g Added Sugars	4%
Protein 31g	
Vitamin D 0mcg	0%
Calcium 118mg	10%
Iron 4mg	20%
Potassium 1179mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Pork [pork], **Paprika-Parsley Spice Blend** (Minced Dehydrated Onion, Dried Parsley, Ground Cayenne Pepper, Smoked Paprika, Sea Salt), **Chipotle-Lime Aioli** (Avocado Oil Mayonnaise [avocado oil, organic eggs, organic egg yolks, organic vinegar, sea salt, organic rosemary extract], Lime Juice [lime], Agave [organic agave syrup], Ground Chipotle Pepper, Ancho Chili Powder, Sea Salt), **Yellow Onion**, **Pepitas** [pumpkin seed kernels], **Cauliflower**, **Cumin**, **Coriander & Oregano** (Ground Cumin, Ground Coriander, Dried Oregano), **Lime**, **Roma Tomatoes**, **Red Cabbage**, **Carrots**

Allergen information:

Contains Egg

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.