

SHEET PAN CHIMICHURRI BISON MEATBALLS

Gluten Free | Dairy Free | Nut Free | Elimination Diet Friendly

Serves 3 | Active Time 15 Minutes | Total Time 30 Minutes



INGREDIENTS :

1 lb Thunderheart Bison Ground Bison
4 oz Farmhouse Kitchen Chimichurri
4 oz Farmhouse Kitchen Roasted Jalapeno Aioli
1 lb Gundermann Acres Sweet Potatoes
1 lb J&B Farms Green Beans

YOU WILL NEED :

Canola, Olive, or Other Neutral-Tasting Oil
Salt & Pepper

INSTRUCTIONS :

Preheat oven to 425F degrees. Cut sweet potato into 1 inch cubes. Trim ends of green beans. Transfer potatoes and green beans to a large mixing bowl and toss with 1-2 tablespoons olive oil. Season with salt and pepper.

Season ground bison with salt and pepper. Form 10-12 golf ball sized meatballs, rolling between your hands. Transfer meatballs to a sheet pan and add veggies spreading the ingredients evenly across the sheet pan.

Transfer sheet pan to the oven and roast for 18-20 minutes or until meatballs reach an internal temperature of 165F degrees. If needed, feel free to remove the meatballs from the tray and cook veggies a few minutes longer.

Toss meatballs in chimichurri and distribute between plates. Portion out vegetables among plates. Serve with Roasted Jalapeno Aioli for dipping.

**Farmers and Vendors subject to change based on availability

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