

SHEET PAN CHIMICHURRI BISON MEATBALLS

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

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 Broccoli

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. Cut broccoli into florets. Transfer potatoes and broccoli 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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