



TABLE & TWINE



ROMESCO
CHICKEN
MEATBALLS

Meatballs



Squash



Romesco



Spinach



- STEP 1** Preheat oven to 425°F (400°F for convection oven). Remove brown parchment paper from box and lay flat on a baking sheet. Remove chicken meatballs from box and place on parchment paper. Place in hot oven for 10-15 minutes or until the meatballs reach an internal temperature of 145°F.
- STEP 2** When 10 minutes remain, add the butternut squash to the baking sheet with the meatballs. Bake for 8-10 minutes or until hot.
- STEP 3** While the meatballs and butternut squash finish roasting, preheat a sauté pan over medium-high heat and add 1 tablespoon of your preferred cooking oil. When the pan is hot, add spinach and sauté for 30-60 seconds, or until wilted. Remove from heat and season with salt and pepper.
- STEP 4** Transfer romesco sauce to a microwave safe bowl and heat for 1 minute, stirring after 30 seconds. Serve sauce over heated chicken meatballs with spinach and squash.