



Apricot-Glazed Meatball Sandwich

with Garlic Butter Rolls and Cranberry Salad

Discovery

30 Minutes



Ground Beef



Sub Roll



Carrot



Spring Mix



Garlic Puree



Panko Breadcrumbs



Apricot Spread



Aged White Cheddar
Cheese, shredded



Red Wine Vinegar



Salad Topping Mix



BBQ Sauce

HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust out

Medium bowl, vegetable peeler, measuring spoons, silicone brush, box grater, large bowl, baking sheet, small pot, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Sub Roll	2	4
Carrot	170 g	340 g
Spring Mix	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Apricot Spread	2 tbsp	4 tbsp
Aged White Cheddar Cheese, shredded	½ cup	1 cup
Red Wine Vinegar	1 tbsp	2 tbsp
Salad Topping Mix	28 g	56 g
BBQ Sauce	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep and marinate carrots

Add **apricot spread** and **3 tbsp BBQ sauce** (dbl for 4 ppl) to a small bowl, then stir to combine. Set aside. Peel, then coarsely grate **carrot**. Add **vinegar**, **¼ tsp sugar** and **1½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **carrots**, then toss to coat.



4 Toast garlic butter rolls

While **meatballs** cook, halve **rolls**. Arrange on a baking sheet, cut-side up. Add **2 tbsp butter** (dbl for 4 ppl) to a small pot. Melt over medium heat, 1-2 min. Add **remaining garlic puree**. Cook, stirring often, until fragrant, 30 sec. Brush **garlic butter** onto **halved rolls**. Sprinkle **cheese** over **top halves**. Broil in the **middle** of the oven, until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on rolls so they don't burn!)



2 Form meatballs

Combine **beef**, **panko**, **remaining BBQ sauce**, **half the garlic puree** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**, Roll mixture into **10 equal-sized meatballs** (20 for 4 ppl). (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!)



5 Make salad

Add **spring mix** to the bowl with **carrots**, then toss to combine.



3 Cook meatballs

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **meatballs**. Cook, turning occasionally, until browned on all sides and cooked through, 10-12 min.** (**TIP:** Reduce heat to medium-low if meatballs are browning too quickly.) Remove pan from heat. Carefully drain and discard fat. Add **apricot-BBQ mixture**, then toss to coat **meatballs**. Cover to keep warm.



6 Finish and serve

Add some **salad**, **meatballs** and **sauce** from the pan to **bottom rolls**. Finish with **top rolls**. Cut **sandwiches** in half. Divide **sandwiches** and **remaining salad** between plates. Sprinkle **salad topping mix** over **salad**.

Dinner Solved!