



BBQ Beef Meatballs with Smashed Potatoes and Garlicky Green Beans

35 Minutes



Ground Beef



BBQ Sauce



Garlic



BBQ Seasoning



Red Potato



Italian Breadcrumbs



Green Beans



Chives



Beef Broth Concentrate

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO BBQ MEATBALLS

Our hack to quick and easy meatballs makes this recipe super speedy

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, potato masher, strainer, aluminum foil, large bowl, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
BBQ Sauce	¼ cup	½ cup
Garlic	6 g	12 g
BBQ Seasoning 🍷	1 tbsp	2 tbsp
Red Potato	300 g	600 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Chives	7 g	14 g
Beef Broth Concentrate	1	2
Butter*	1 tbsp	2 tbsp
Milk*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes, 2 tsp salt** (use same amount for 4 ppl) and enough water to cover (approx. 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. Meanwhile, finely chop **chives**. Peel, then mince or grate **garlic**.



Mash potatoes

When **potatoes** are done, drain and return them to the same pot, off heat. Using a potato masher, mash **1 tbsp butter** and **2 tbsp milk** (dbl all for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**. Set aside.



Make meatballs

Combine **beef, breadcrumbs, half the garlic, half the chives** and **BBQ seasoning** in a large bowl. Season with **salt** and **pepper**. Roll **beef mixture** into 2-inch **meatballs** (you should have 8 for 2 ppl or 16 for 4 ppl). Transfer **meatballs** to a foil-lined baking sheet. Bake in the **middle** of the oven, until cooked through, 10-12 min.**



Coat meatballs

Whisk together **BBQ sauce, broth concentrate** and **2 tbsp water** (dbl for 4 ppl) in another large bowl. Set aside. When **meatballs** are done, transfer to **BBQ sauce mixture**. Stir together until **meatballs** are fully coated in the **sauce**.



Cook beans

While **meatballs** bake, cut stems off of **green beans**, then cut in half. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beans** and **remaining garlic**. Cook, stirring occasionally, until tender, 4-6 min. Season with **salt** and **pepper**.



Finish and serve

Divide **mashed potatoes** between plates. Top with **BBQ meatballs**, spooning over any **remaining sauce** from the bowl. Sprinkle **remaining chives** over **meatballs**. Serve **garlicky green beans** alongside.

Dinner Solved!