



Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

FAMILY 30 Minutes



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!

-  Ground Beef
-  Russet Potato
-  Sour Cream
-  Cheddar Cheese, shredded
-  Green Onions
-  BBQ Seasoning
-  BBQ Sauce
-  Panko Breadcrumbs
-  Spring Mix
-  Carrot, julienned
-  White Wine Vinegar

HELLO BBQ SAUCE

Sticky, sweet, smoky and oh so good!

START HERE

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

Bust Out

2 Baking Sheets, Medium Bowl, Measuring Spoons, Large Bowl, Parchment Paper, Whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Sour Cream	6 tbsp	12 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Green Onions	2	2
BBQ Seasoning	1 tbsp	1 tbsp
BBQ Sauce	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Spring Mix	56 g	113 g
Carrot, julienned	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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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1. PREP

Cut **potatoes** into ½-inch wedges. Thinly slice **green onions**.



2. ROAST POTATOES

Toss **potatoes** with **1 tbsp oil** (dbl for 4ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in the middle and bottom of the oven and rotate sheets halfway through cooking.)



3. BAKE MEATBALLS

Combine **beef** with **breadcrumbs**, **¼ tsp salt** and **½ tsp BBQ seasoning** (dbl both for 4ppl) in a medium bowl. Season with **pepper**. Roll mixture into **8 equal meatballs** (**NOTE:** 16 for 4ppl). Arrange **meatballs** on a parchment-lined baking sheet. Bake in the **top** of the oven until golden and cooked through, 10-12 min. **



4. MAKE SIDE SALAD

Whisk together **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl for 4ppl) in a large bowl. Season with **salt** and **pepper**. Add **spring mix** and **carrots**. Toss to combine.



5. WARM BBQ SAUCE

Whisk together **BBQ sauce** and **2 tbsp water** (dbl for 4ppl) in a large microwave-safe bowl. Microwave until warmed through, 30 sec. When **meatballs** are finished cooking, transfer them to the large bowl with **BBQ sauce**. Stir together, until **meatballs** are fully coated with **sauce**.



6. FINISH & SERVE

When **potato wedges** are done, sprinkle with **cheese** and **green onions**. Divide **potato wedges**, **meatballs** and **salad** between plates. Dollop **sour cream** over **potatoes** and spoon any **bbq sauce** from bowl over **meatballs**.

Dinner Solved!