



BBQ Pork and Apple Meatballs

with Creamy Mashed Potatoes and Side Salad

Family Friendly 40 Minutes



Ground Pork



Russet Potato



Italian Breadcrumbs



Baby Tomatoes



Baby Spinach



Gala Apple



Cream



Cream Cheese



Crispy Shallots



BBQ Sauce



BBQ Seasoning



White Wine Vinegar

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

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

Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, box grater, aluminum foil, 2 large bowls, small bowl, whisk, large pot

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Russet Potato | 460 g | 920 g |
| Italian Breadcrumbs | ¼ cup | ½ cup |
| Baby Tomatoes | 113 g | 227 g |
| Baby Spinach | 56 g | 113 g |
| Gala Apple | 1 | 2 |
| Cream | 56 ml | 113 ml |
| Cream Cheese | 43 g | 86 g |
| Crispy Shallots | 28 g | 56 g |
| BBQ Sauce | 4 tbsp | 8 tbsp |
| BBQ Seasoning | 1 tbsp | 2 tbsp |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Sugar* | ½ tsp | 1 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 the website or app for the as-prepared recipe nutritional information.

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

Contact

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Prep

- Peel, then cut **potatoes** into 1-inch pieces.
- Core **apple**. Coarsely grate **half the apple**. Thinly slice **remaining apple**.
- Halve **tomatoes**.



Mash potatoes

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash **cream, cream cheese** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt and pepper**, to taste, then stir to combine.



Cook potatoes

- Add **potatoes, 2 tsp salt** and **enough water** to cover (approx. 1 inch) to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.



Make salad

- Whisk together **vinegar, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a medium bowl.
- Add **tomatoes, apple slices** and **spinach**. Season with **salt and pepper**, then toss to combine.



Form and roast meatballs

- Meanwhile, line a baking sheet with foil.
- Add **pork, breadcrumbs, grated apple, BBQ Seasoning** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into **12 equal-sized meatballs** (24 for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Roast in the **middle** of the oven until golden-brown and cooked through, 12-14 min.**



Finish and serve

- When **meatballs** are done, melt **1 tbsp butter** (dbl for 4 ppl) in a small microwave-safe bowl, 30 sec.
- Add **meatballs, BBQ sauce, melted butter** and **½ tsp water** (dbl for 4 ppl) to another large bowl, then toss to coat.
- Divide **mashed potatoes** between plates, then top with **meatballs** and **any remaining sauce** from the bowl.
- Sprinkle **crispy shallots** over top.
- Serve **salad** alongside.

Dinner Solved!