



BBQ Pork and Apple Meatballs

with Creamy Mashed Potatoes and Side Salad

Family Friendly 40 Minutes



Ground Pork



Ground Turkey



Russet Potato



Italian Breadcrumbs



Baby Tomatoes



Baby Spinach



Gala Apple



Cream



Cream Cheese



Crispy Shallots



BBQ Sauce



BBQ Seasoning



White Wine Vinegar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

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
Ground Turkey	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 your chosen protein 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

- 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 a foil-lined baking sheet.
- Roast in the **middle** of the oven until golden-brown and cooked through, 12-14 min.**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**, but use parchment on your baking sheet rather than foil to avoid sticking**



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!