



Beef Meatballs and Savoury Thyme Gravy

with Roasted Potatoes and Sugar Snap Peas

Family Friendly

30-40 Minutes



Ground Beef



Yellow Potato



Sugar Snap Peas



Yellow Onion



Parsley and Thyme



Garlic, cloves



Italian Breadcrumbs



Gravy Spice Blend



Beef Broth Concentrate



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HELLO SNAP PEAS

Crunchy, sweet and bright! Snap peas are the perfect side for this meatball dinner!

Start here

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

Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Yellow Potato	360 g	720 g
Sugar Snap Peas	113 g	227 g
Yellow Onion	56 g	113 g
Parsley and Thyme	7 g	7 g
Garlic, cloves	2	4
Italian Breadcrumbs	¼ cup	½ cup
Gravy Spice Blend	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
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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Roast potatoes

- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then roughly chop.
- Cut **potatoes** into 1-inch pieces.
- Add **potatoes, half the thyme** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 25-28 min.



Cook snap peas

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **snap peas**. Season with **salt** and **pepper**. Cook, stirring often, until tender-crisp, 4-5 min.
- Transfer **snap peas** to a plate, then sprinkle **half the parsley** over top. Cover to keep warm.



Prep

- Meanwhile, roughly chop **parsley**.
- Trim **snap peas**.
- Peel, then mince or grate **garlic**.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



Make gravy

- Heat the same pan over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until **onions** soften, 3-4 min.
- Add **half the Gravy Spice Blend** (use all for 4 ppl), **remaining garlic** and **remaining thyme**. Cook, stirring often, until **onions** are coated, 1 min.
- Add **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a simmer.
- Simmer, stirring often, until **gravy** reduces slightly, 2-3 min.
- Add **remaining parsley**. Season with **salt** and **pepper**, to taste, then stir to combine.



Form and roast meatballs

- Add **beef, breadcrumbs, half the garlic** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Season with **pepper**, then combine.
- Roll **mixture** into **12 equal-sized meatballs** (24 for 4 ppl). Arrange **meatballs** on a parchment-lined baking sheet.
- Roast in the **top** of the oven until golden-brown and cooked through, 10-12 min.**



Finish and serve

- Divide **meatballs, potatoes** and **snap peas** between plates.
- Spoon **gravy** over **meatballs**.

Dinner Solved!