



Classic Beef Meatball and Mushroom Stew

with Creamy Horseradish Mash

30 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Ground Beef



Ground Turkey



Italian Breadcrumbs



Mirepoix



Beef Broth Concentrate



Russet Potato



Parsley



Creamy Horseradish Sauce



Mushrooms



All-Purpose Flour



Garlic Puree



Rosemary

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 HORSERADISH

This spicy root is in the same family as wasabi!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Vegetable peeler, measuring spoons, potato masher, strainer, medium pot, large bowl, measuring cups, whisk, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Mirepoix	113 g	227 g
Beef Broth Concentrate	2	4
Russet Potato	460 g	920 g
Parsley	7 g	7 g
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
All-Purpose Flour	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Rosemary	1 sprig	1 sprig
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	¼ cup	½ cup
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.

1



Boil potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Combine **potatoes**, **2 tsp salt** and **enough water** to cover (approx. 1 inch) in a medium pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat, then reduce heat to medium.
- Simmer uncovered, until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.

4



Make sauce

- Add **flour**, **remaining garlic puree** and **remaining rosemary** to the large pot. Cook, stirring until **flour** coats **veggies**, 1 min.
- Whisk in **broth concentrate** and **1 ½ cups** (2 ⅔ cups) **water**, then add **meatballs** and **any juices** from the plate.
- Bring to a boil over high. Once simmering, reduce heat to medium. Simmer until **sauce** thickens slightly and **meatballs** are cooked through, 8-10 min. ** Season with **salt** and **pepper**.

2



Prep

- Meanwhile, strip **½ tbsp** (1 tbsp) **rosemary** from stems, then roughly chop.
- Roughly chop **parsley**.
- Trim ¼-inch off **mushroom** stems, then quarter.
- Add **beef**, **breadcrumbs**, **half the garlic puree** and **half the rosemary** to a large bowl. Season with **⅛ tsp** (¼ tsp) **salt** and **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl).

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef**.**

5



Mash potatoes

- Meanwhile, add **creamy horseradish sauce**, **2 tbsp** (4 tbsp) **butter** and **¼ cup** (½ cup) **milk** to the pot with **potatoes**.
- Mash together until creamy.
- Stir in **half the parsley**, then season with **salt** and **pepper**, to taste.

3



Start stew

- Heat a large pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **meatballs**. Pan-fry, turning **meatballs** to brown on all sides, 4-6 min. Transfer to a plate. (**NOTE:** You will finish cooking them in step 4.)
- Add **mirepoix** and **mushrooms** to the pan. Cook, stirring occasionally, until **veggies** soften, 2-3 min.

6



Finish and serve

- Divide **creamy horseradish mash** between bowls.
- Top with **meatball and mushroom stew**.
- Sprinkle **remaining parsley** over **stew**.

Dinner Solved!



Issue with your meal?
Scan the QR code to
share your feedback.