



German-Inspired Pork Meatballs

with Potato Salad and Garlic Aioli

Family Friendly

Quick

25 Minutes



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!



Ground Pork



Ground Turkey



Italian Breadcrumbs



Smoked Paprika-Garlic Blend



Russet Potato



Red Cabbage, shredded



Red Wine Vinegar



Garlic, cloves



Yellow Onion



Dill-Garlic Spice Blend



Mayonnaise



Dill Pickle, sliced



Dijon Mustard

HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!

Start here

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

Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, large bowl, parchment paper, small bowl, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Red Cabbage, shredded	113 g	226 g
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic, cloves	2	4
Yellow Onion	56 g	113 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Mayonnaise	4 tbsp	8 tbsp
Dill Pickle, sliced	90 ml	180 ml
Dijon Mustard	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
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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Start potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until fork-tender, 10-12 min.



Braise cabbage

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions** and **cabbage**. Cook, stirring often, until **veggies** soften, 3-4 min.
- Reduce heat to medium. Add **vinegar** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until **veggies** are tender, 4-5 min.
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, peel, then mince or grate **garlic**.
- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Drain **pickles**, then cut into ¼-inch pieces.



Mix garlic aioli and potato salad

- Add **half the mayo** and **remaining garlic** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Add **pickles**, **Dill-Garlic Spice Blend**, **remaining mayo** and **Dijon**.
- Season with **pepper**, then gently stir to coat **potatoes**.



Form and roast meatballs

- Add **breadcrumbs**, **pork**, **Smoked Paprika-Garlic Blend** and **half the garlic** to a large bowl. (**TIP**: If you prefer a more tender meatball, add an egg to the mixture!) Season with **salt** and **pepper**, then combine.
- Roll **pork mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange **meatballs** on a parchment-lined baking sheet. Drizzle **1 tbsp oil** (dbl for 4 ppl) over **meatballs**.
- Roast in the **bottom** of the oven, turning halfway through, until cooked through, 12-14 min.**

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



Finish and serve

- Divide **braised cabbage**, **potato salad** and **meatballs** between plates.
- Serve **garlic aioli** on the side for dipping.

Dinner Solved!