



Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

Family Friendly 35 Minutes



Ground Beef



Russet Potato



Cheddar Cheese, shredded



Roma Tomato



Baby Spinach



Green Onion



BBQ Seasoning



BBQ Sauce



Panko Breadcrumbs



Sour Cream



Caesar Dressing



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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.

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Cheddar Cheese, shredded	½ cup	1 cup
Roma Tomato	80 g	160 g
Baby Spinach	56 g	113 g
Green Onion	2	2
BBQ Seasoning	½ tbsp	1 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Sour Cream	6 tbsp	12 tbsp
Caesar Dressing	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 potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Glaze meatballs

- When **meatballs** are done, combine **BBQ sauce** and **2 tbsp** (4 tbsp) **water** in a large non-stick pan.
- Bring to a simmer over medium heat.
- Add **meatballs**, then toss to coat.



Prep and roast meatballs

- Meanwhile, add **beef**, **panko**, **¼ tsp** (½ tsp) **salt** and **½ tbsp** (1 tbsp) **BBQ Seasoning** to a medium bowl. (**TIP:** If you prefer a more tender meatball, add an egg to the mixture!) Season with **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange **meatballs** on another parchment-lined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.**



Finish potato wedges

- When **potato wedges** are done, carefully remove from the oven, then sprinkle **cheese** over top.
- Return to the oven and roast until **cheese** melts, 3-4 min.
- Remove from the oven, then sprinkle **green onions** over top.



Make side salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Thinly slice **green onions**.
- Add **spinach**, **tomatoes** and **Caesar dressing** to a large bowl. Season with **salt** and **pepper**, then toss to combine.



Finish and serve

- Divide **loaded potato wedges**, **glazed meatballs** and **salad** between plates.
- Dollop **sour cream** over **potato wedges** and spoon **any remaining BBQ sauce** from the pan over **meatballs**.

Dinner Solved!