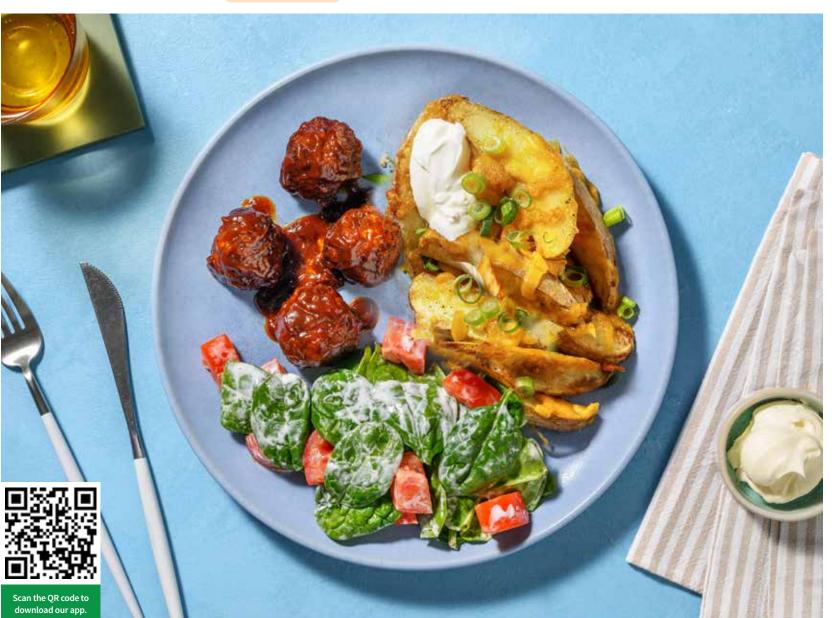


# Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

Family Friendly 35 Minutes











Cheddar Cheese,



Roma Tomato

shredded



**Baby Spinach** 







**BBQ** Seasoning



Panko Breadcrumbs



Sour Cream



Caesar Dressing

## Start here

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

Measurements 1,tbsp (2 tbsp) within steps 4 person

#### **Bust out**

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

## Ingredients

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	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	⅓ 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.



## 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.)



## Prep and roast meatballs

- Meanwhile, add beef, panko, 1/4 tsp (1/2 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 parchmentlined baking sheet.
- Roast in the top of the oven until cooked through, 10-12 min.\*\*



#### 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.



#### Glaze meatballs

- When meatballs are done, combine BBO 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.



## 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.



## 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!**

#### Contact

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