



Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

Family Friendly 30-40 Minutes



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Ground Beef



Double Ground Beef



Yellow Potato



Cheddar Cheese,
shredded



Mini Cucumber



Baby Spinach



Green Onion



BBQ Seasoning



BBQ Sauce



Panko Breadcrumbs



Sour Cream



Ranch Dressing

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

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 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

2 Baking sheets, medium bowl, measuring spoons, large bowl, large microwavable bowl, parchment paper, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Yellow Potato	350 g	700 g
Cheddar Cheese, shredded	½ cup	1 cup
Mini Cucumber	66 g	132 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
Ranch 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.)



Warm BBQ sauce

- Whisk together **BBQ sauce** and **2 tbsp** (4 tbsp) **water** in a large microwavable bowl.
- Microwave until warmed through, 30 sec.
- When **meatballs** are done, transfer to the bowl with **warm BBQ sauce**. Stir until **meatballs** are fully coated with **sauce**.



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 mixture!) Season with **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl).
- Arrange **meatballs** on another parchment-lined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.**

If you've opted for **double beef**, add **¼ tsp** (½ tsp) **salt** to **mixture**. (**TIP:** If you prefer a firmer meatball, add an egg to mixture!) Roll **mixture** into **16 equal-sized meatballs** (32 meatballs for 4 ppl).



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.
- Sprinkle **green onions** over top.



Make side salad

- Meanwhile, thinly slice **cucumber**.
- Thinly slice **green onions**.
- Add **spinach**, **cucumbers** and **ranch 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 bowl over **meatballs**.

Dinner Solved!



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