



Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

Family Friendly 35 Minutes



Ground Beef



Double Ground Beef



Russet 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 swap 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.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Russet Potato	460 g	920 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.

Contact

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Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to an unlined 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 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 water** (dbl for 4 ppl) in a large microwave-safe bowl. Microwave until warmed through, 30 sec. When **meatballs** are finished cooking, transfer them to the bowl with **warm BBQ sauce**. Stir until **meatballs** are fully coated with **sauce**.



Bake meatballs

Meanwhile, add **beef**, **panko**, **¼ tsp salt** and **½ tbsp BBQ Seasoning** (dbl both for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer 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 a parchment-lined baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min.**

If you've opted for **double beef**, add an extra **¼ tsp salt** (dbl for 4 ppl) to the **beef mixture**. (**TIP:** For 4 ppl, if you prefer a firmer meatball, add 2 eggs to the mixture!) Roll **mixture** into **16 equal-sized meatballs** (32 for 4 ppl).



Finish potato wedges

When **potato wedges** are done, sprinkle with **cheese** and **green onions**.



Make side salad

Meanwhile, thinly slice **cucumber** into rounds. 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 **potatoes** and spoon **any remaining BBQ sauce** from the bowl over **meatballs**.

Dinner Solved!