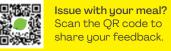


Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

Family Friendly

30-40 Minutes









Ground Beef



Yellow Potato

Cheddar Cheese, shredded





Mini Cucumber

Baby Spinach





Green Onion **BBQ** Seasoning





BBQ Sauce

Panko Breadcrumbs





Sour Cream

Ranch Dressing



Start here

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

Measurements 1 tbsp (2 tbsp) oil myredia

Bust out

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

Ingredients

2 Person	4 Person
250 g	500 g
500 g	1000 g
350 g	700 g
½ cup	1 cup
66 g	132 g
56 g	113 g
2	2
½ tbsp	1 tbsp
4 tbsp	8 tbsp
1/4 cup	½ cup
6 tbsp	12 tbsp
2 tbsp	4 tbsp
	250 g 500 g 350 g ½ cup 66 g 56 g 2 ½ tbsp 4 tbsp ¼ cup 6 tbsp

- * 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 parchmentlined 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.)



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 1/4 **tsp** (1/2 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).



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.



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.



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.



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!

