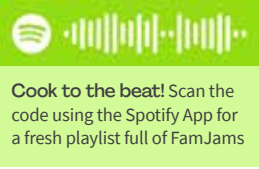




Greek-Inspired Feta Meatballs with Roasted Potatoes and Tzatziki

Family Friendly 30 Minutes



Cook to the beat! Scan the code using the Spotify App for a fresh playlist full of FamJams



- Ground Beef and Pork Mix
- Ground Turkey
- Panko Breadcrumbs
- Dill-Garlic Spice Blend
- Feta Cheese, crumbled
- Russet Potato
- Seasoned Salt
- Lemon
- Tzatziki
- Beefsteak Tomato
- Spring Mix

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 FETA CHEESE
A salty, briny cheese with a crumbly texture!


Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
 Ground Turkey	250 g	500 g
Panko Breadcrumbs	¼ cup	½ cup
Dill-Garlic Spice Blend	2 tsp	4 tsp
Feta Cheese, crumbled	¼ cup	½ cup
Russet Potato	460 g	920 g
Seasoned Salt	½ tbsp	1 tbsp
Lemon	1	1
Tzatziki	113 ml	226 ml
Beefsteak Tomato	170 g	340 g
Spring Mix	56 g	113 g
Sugar*	¼ tsp	½ tsp
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 potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes, seasoned salt** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Make vinaigrette

Add **lemon juice**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to another large bowl. Season with **salt and pepper**, to taste, then whisk to combine.



Prep and bake meatballs

Meanwhile, reserve **half the feta** in a small bowl. Combine **beef and pork mix, panko, Dill-Garlic Spice Blend** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Add **remaining feta**. Season with **pepper**, then gently mix to combine. Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to a parchment-lined baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min.**



CUSTOM RECIPE

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef and pork mix**.



Make salad

Add **tomatoes** and **spring mix** to the large bowl with **vinaigrette**, then toss to combine.



Prep

Meanwhile, juice **half the lemon** (whole lemon for 4 ppl). Cut **tomato** into ½-inch pieces.



Finish and serve

Divide **potatoes, meatballs** and **salad** between plates. Sprinkle **reserved feta** over **salad**. Serve **tzatziki** alongside for dipping.

Dinner Solved!