



Greek-Inspired Feta Meatballs

with Roasted Potatoes and Tzatziki

Family Friendly 30 Minutes



Ground Beef and Pork Mix



Ground Turkey



Panko Breadcrumbs



Dill



Feta Cheese, crumbled



Russet Potato



Garlic Powder



Lemon



Tzatziki



Roma Tomato



Spring Mix



Mini Cucumber

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.

Dill Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Dilly: 1 tsp
- Extra-dilly: 2 tsp

Bust out

2 Baking sheets, measuring spoons, 2 large bowls, parchment paper, 2 small bowls, 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	7 g	14 g
Feta Cheese, crumbled	¼ cup	½ cup
Russet Potato	460 g	920 g
Garlic Powder	1 tsp	2 tsp
Lemon	½	1
Tzatziki	56 ml	113 ml
Roma Tomato	80 g	160 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 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**, **half the garlic powder** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **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 **1 tbsp feta** (dbl for 4 ppl) in a small bowl.
- Finely chop **4 tsp dill** (dbl for 4 ppl).
- Add **beef and pork mix**, **panko**, **remaining garlic powder**, **2 tsp dill** and **¼ tsp salt** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then combine.
- Add **remaining feta**, then gently combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Transfer **meatballs** to another parchment-lined baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min.**

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**, **cucumber rounds** 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.
- Finely chop **one-quarter of the cucumber**. Cut **remaining cucumber** into ¼-inch rounds.
- Combine **tzatziki**, **chopped cucumbers**, **½ tsp water** (dbl for 4 ppl) and **½ tsp dill** in another small bowl. (**NOTE:** Reference dill guide.) Season with **salt**, to taste.



Finish and serve

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

Dinner Solved!