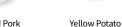


# Honey-Glazed Pork Meatballs with Dried Cranberries and Creamy Smashed Potatoes

Family Friendly 35 Minutes







**Ground Pork** 











Green Peas

**Dried Cranberries** 





Dijon Mustard





Cream



Italian Breadcrumbs

Chicken Broth Concentrate

## Start here

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

#### **Bust out**

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

# Ingredients

9. 0001.00		
	2 Person	4 Person
Ground Pork	250 g	500 g
Yellow Potato	360 g	720 g
Carrot	170 g	340 g
Green Peas	56 g	113 g
Dried Cranberries	1/4 cup	½ cup
Honey	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	1/4 cup	½ cup
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
- 1. 1- 4		

Salt and Pepper\*

## **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

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca





# Cook potatoes

Halve **potatoes** (if larger, quarter them). Add **potatoes**, **2 tsp salt** and **enough water** to cover (approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer uncovered until **potatoes** are forktender, 10-12 min.



#### Prep

Meanwhile, peel, then halve **carrot** lengthwise, then cut into ¼-inch half-moons. Finely chop **cranberries**.



#### Form and cook meatballs

Meanwhile, add **pork**, **breadcrumbs** and 1/4 **tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then combine. (TIP: If you prefer a firmer meatball, add an egg to the mixture!) Roll **mixture** into **12 equal-sized meatballs** (24 for 4 ppl). Transfer **meatballs** to a parchment-lined baking sheet. Bake in the **middle** of the oven until cooked through, 10-12 min.\*\*



# Cook veggies

Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add 1 tbsp butter (dbl for 4 ppl) and swirl the pan until melted, 30 sec. Add carrots, green peas, 1/4 tsp salt and 3 tbsp water (dbl for 4 ppl). Stir together. Season with pepper. Cover and cook, stirring occasionally, until veggies are tender and water has been absorbed, 5-6 min. Remove the pan from heat. Transfer veggies to a plate and cover to keep warm.



### Make glaze

Add 1/3 cup water (1/2 cup for 4 ppl), broth concentrate, honey, Dijon and cranberries to the same pan. Season with pepper, then stir to combine. Bring to a simmer over medium heat. Once simmering, cook, stirring often, until glaze thickens slightly, 2-3 min. When meatballs are done, add to the pan with glaze. Toss to coat.



#### Finish and serve

When **potatoes** are tender, drain and return **potatoes** to the same pot. Mash **cream** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste. Divide **mash** and **veggies** between plates. Top **mash** with **meatballs** and **any remaining glaze** from the pan.

# **Dinner Solved!**

<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a min. internal temp. of 74°C/165°F.