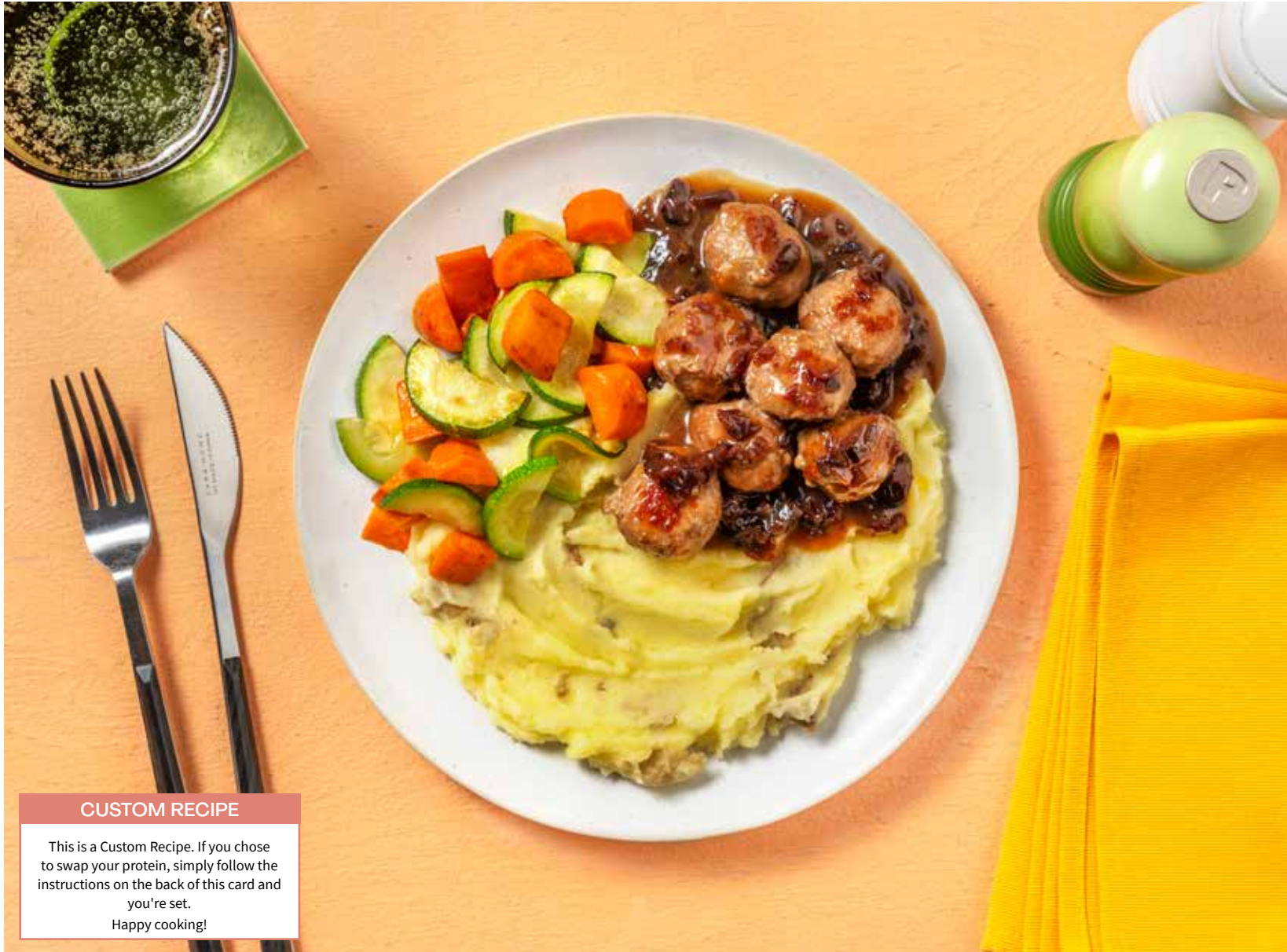














Honey-Glazed Pork Meatballs

with Dried Cranberries and Creamy Smashed Potatoes

Family Friendly 35 Minutes



-  Ground Pork
-  Ground Turkey
-  Yellow Potato
-  Carrot
-  Zucchini
-  Dried Cranberries
-  Honey
-  Dijon Mustard
-  Italian Breadcrumbs
-  Cream
-  Chicken Broth Concentrate

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 HONEY

A naturally sweet ingredient that's a great sugar alternative!

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

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Yellow Potato	360 g	720 g
Carrot	170 g	340 g
Zucchini	200 g	400 g
Dried Cranberries	¼ cup	½ cup
Honey	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
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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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 fork-tender, 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), then swirl the pan until melted, 30 sec.
- Add **carrots**. Cook, stirring occasionally, until starting to soften, 2-3 min.
- Add **zucchini**, Cook, stirring occasionally, until **veggies** are tender-crisp, 4-5 min. Season with **salt** and **pepper**, to taste.
- Remove the pan from heat. Transfer **veggies** to a plate, then cover to keep warm.



Prep

- Meanwhile, peel, then halve **carrot** lengthwise, then cut into ¼-inch half-moons.
- Halve **zucchini** lengthwise, then cut into ½-inch half moons.
- Finely chop **dried cranberries**.



Make glaze

- Add **½ cup water** (½ cup for 4 ppl), **broth concentrate, honey, Dijon** and **dried 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.



Form and cook meatballs

- Add **pork, breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Season with **pepper**, then combine.
- 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.**

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



Finish and serve

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

Dinner Solved!