



# Saucy BBQ Beef Meatballs

with Smashed Potatoes and Garlicky Green Beans

35 Minutes



Ground Beef



BBQ Sauce



Garlic



BBQ Seasoning



Red Potato



Italian Breadcrumbs



Green Beans



Chives



Beef Broth Concentrate

## HELLO BBQ MEATBALLS

*Our hack to quick and easy meatballs makes this recipe super speedy!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, potato masher, strainer, large bowl, small bowl, large pot, large non-stick pan, parchment paper

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
BBQ Sauce	4 tbsp	8 tbsp
Garlic	6 g	12 g
BBQ Seasoning	1 tbsp	2 tbsp
Red Potato	360 g	720 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Chives	7 g	14 g
Beef Broth Concentrate	1	2
Butter*	1 tbsp	2 tbsp
Milk*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. While **potatoes** cook, finely chop **chives**. Peel, then mince or grate **garlic**. Stir together **broth concentrate**, **3 tbsp BBQ sauce** and **2 tbsp water** (dbl both for 4 ppl) in a small bowl. Set aside.



### Mash potatoes

When **potatoes** are done, drain and return them to the same pot, off heat. Mash **1 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**. Set aside.



### Cook meatballs

Combine **beef**, **breadcrumbs**, **half the garlic**, **half the chives** and **BBQ seasoning** in a large bowl. Season with **salt** and **pepper**. Roll mixture into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to a parchment-lined baking sheet. Bake in the **middle** of the oven until cooked through, 10-12 min.\*\*



### Coat meatballs

When **meatballs** are done, drizzle with **BBQ sauce mixture** from the small bowl, then toss to coat.



### Cook green beans

While **meatballs** bake, trim, then halve **green beans**. Heat a large non-stick pan over medium-high heat. When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp and **water** is absorbed, 3-4 min. Add **½ tbsp oil** (dbl for 4 ppl) and **remaining garlic**. Cook, stirring occasionally, until fragrant and **green beans** are tender, 1-2 min.



### Finish and serve

Divide **mashed potatoes** between plates. Top with **BBQ meatballs**, spooning over any **remaining sauce** from the baking sheet. Sprinkle **remaining chives** over **meatballs**. Serve **garlicky green beans** alongside.

## Dinner Solved!