



Saucy Beef Meatballs

with Cheesy Garlic Bread and Side Salad

Family Friendly 30 Minutes



Ground Beef



Artisan Roll



Spring Mix



Garlic



Italian Seasoning



Crushed Tomatoes



Mozzarella Cheese, shredded



Italian Breadcrumbs



Balsamic Glaze

HELLO MOZZARELLA

This creamy cheese takes garlic bread from simple to luxurious!

Start here

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

Bust Out

Baking sheet, measuring spoons, silicone brush, large bowl, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Artisan Roll	2	4
Spring Mix	56 g	113 g
Garlic	3 g	6 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes	370 ml	740 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Italian Breadcrumbs	¼ cup	½ cup
Balsamic Glaze	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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Prep

Peel, then mince or grate **garlic**. Halve **rolls**.



Form meatballs

Combine **beef**, **breadcrumbs** and $\frac{1}{4}$ **tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Roll **mixture** into **12 equal-sized meatballs** (24 for 4 ppl).



Cook meatballs and sauce

Heat a large non-stick pan over medium-high heat. When hot, add $\frac{1}{2}$ **tbsp oil** (dbl for 4 ppl), then **meatballs**. Cook, turning occasionally, until browned on all sides, 3-4 min. Add **crushed tomatoes**, **half the Italian Seasoning**, **half the balsamic glaze** and $\frac{1}{4}$ **cup water** (dbl for 4 ppl), then gently stir to combine. (**TIP**: Add $\frac{1}{4}$ cup water to each empty tomato container and swirl to get every last drop!) Reduce to medium-low, cover and cook, stirring occasionally, until **sauce** is slightly thickened and **meatballs** are cooked through, 8-10 min.** Season with **salt** and **pepper**.



Make cheesy garlic bread

While **meatballs** and **sauce** cook, arrange **roll halves** on a baking sheet. Stir together **garlic**, **remaining Italian Seasoning** and $1 \frac{1}{2}$ **tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **pepper**. Brush or drizzle **garlic-oil** onto cut-sides of **roll halves**. Sprinkle **mozzarella** over top. Bake, in the **top** of the oven, until **cheese** melts, 3-4 min. (**TIP**: Keep an eye on rolls so they don't burn!)



Make salad

Whisk together **remaining balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **spring mix**, then toss to combine.



Finish and serve

If desired, cut **garlic bread** into 1-inch slices, crosswise. Divide **meatballs** and **sauce** between bowls. Serve with **salad** on the side and **cheesy garlic bread**, for dipping.

Dinner Solved!