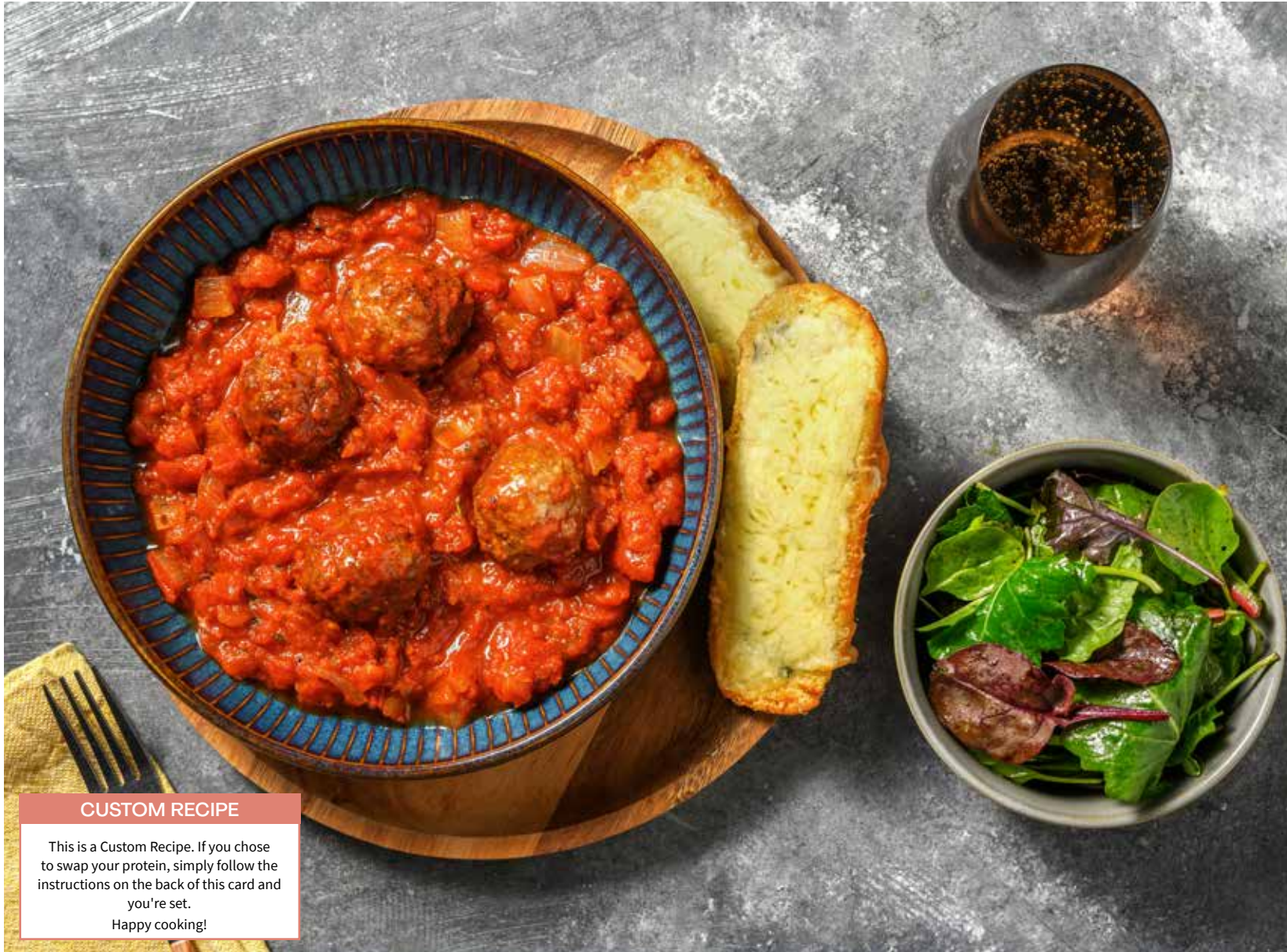













Saucy Beef Meatballs

with Cheesy Bread and Side Salad

35 Minutes



-  Ground Beef
-  Double Ground Beef
-  Sub Roll
-  Spring Mix
-  Yellow Onion
-  Crushed Tomatoes
-  Cheddar Cheese, shredded
-  Italian Breadcrumbs
-  Italian Seasoning
-  Garlic Salt
-  Balsamic Glaze

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 ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

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

Bust out

2 Baking sheets, measuring spoons, silicone brush, 2 large bowls, parchment paper, small bowl, whisk, large non-stick pan, measuring cups, slotted spoon

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Sub Roll	2	4
Spring Mix	56 g	113 g
Yellow Onion	56 g	113 g
Crushed Tomatoes	370 ml	796 ml
Cheddar Cheese, shredded	½ cup	1 cup
Italian Breadcrumbs	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Balsamic Glaze	2 tbsp	4 tbsp
Unsalted Butter*	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 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

    @HelloFreshCA



1 Prep

- Halve **rolls**.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Line a baking sheet with parchment paper.
- Add **beef, breadcrumbs** and **half the garlic salt** to a large bowl. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Season with **pepper**, then combine.

If you've opted for **double beef**, add an extra **¼ tsp salt** (dbl for 4 ppl) to the **beef mixture**. (**TIP:** For 4 ppl, if you prefer a firmer patty, add 2 eggs to the mixture!) Roll into **16 equal-sized meatballs** (32 for 4 ppl).



4 Toast cheesy bread

- Meanwhile, melt **2 tbsp butter** (dbl for 4 ppl) in a small microwavable bowl, or in a small non-stick pan over low heat.
- Add **remaining garlic salt** and **remaining Italian Seasoning**. Season with **pepper**, then stir to combine.
- Arrange **rolls** on an unlined baking sheet, cut-side up. Brush or drizzle **butter mixture** over tops, then sprinkle with **cheese**.
- Toast in the **top** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



2 Form and bake meatballs

- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Bake in the **middle** of the oven until golden-brown and cooked through, 10-12 min. **



5 Make salad

- Meanwhile, add **remaining balsamic glaze** and **½ tbsp oil** (dbl for 4 ppl) to another large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix**, then toss to combine.



3 Make sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Season with **salt** and **pepper**. Cook, stirring often, until tender, 3-4 min.
- Add **crushed tomatoes**, **half the Italian Seasoning**, **half the balsamic glaze** and **¼ cup water** (dbl for 4 ppl), then gently stir to combine. (**TIP:** Add water to empty tomato container, swirl and add to the pan to get every last drop!) Bring to a simmer.
- Once simmering, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.



6 Finish and serve

- When **meatballs** are done, use a slotted spoon to transfer **meatballs** to **sauce**. Stir gently to coat.
- Cut **cheesy bread** crosswise into 1-inch slices, if desired.
- Divide **meatballs and sauce** between bowls.
- Serve **cheesy bread** alongside for dipping and **salad** on the side.

Dinner Solved!