



Saucy Lamb Meatballs with Creamy Mash

Family Friendly 30 Minutes



Ground Lamb



Ground Turkey



Plum Sauce



Russet Potato



Green Beans, trimmed



BBQ Sauce



Sour Cream



Garlic Puree



Carrot, chopped



Green Onions



Italian Breadcrumbs



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 BBQ SAUCE

This sweet and smoky sauce adds depth to grilled and roasted dishes!

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, 2 large bowls, whisk, large pot, large non-stick pan, parchment paper

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Plum Sauce	60 ml	120 ml
Russet Potato	460 g	920 g
Green Beans, trimmed	170 g	340 g
BBQ Sauce	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	2 tbsp	4 tbsp
Carrot, chopped	113 g	227 g
Green Onions	2	4
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 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

Peel, then 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, thinly slice **green onions**.



Mash potatoes

When **potatoes** are fork-tender, drain and return them to the same pot, off heat. Mash **2 tbsp butter** (dbl for 4 ppl) and **sour cream** into **potatoes** until smooth. Season with **salt** and **pepper**. Set aside.



Make meatballs

Combine **lamb**, **breadcrumbs**, **green onions** and **half the garlic puree** in a large bowl. Season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl). (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Roll **lamb 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.**



CUSTOM RECIPE

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



Coat meatballs

Whisk together **BBQ sauce** and **plum sauce** in another large bowl. When **meatballs** are done, transfer to the large bowl with **BBQ sauce mixture**. Stir until meatballs are coated.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green beans**, **carrots**, **remaining garlic puree** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 5-6 min. Season with **salt** and **pepper**.



Finish and serve

Divide **mashed potatoes** between plates. Top with **BBQ meatballs**, spooning over any **remaining sauce** from the bowl. Serve **veggies** alongside.

Dinner Solved!