



SWEDISH-STYLE MEATBALLS

plus Mashed Potatoes & Spinach Salad with Almonds

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Scallions



24 oz | 48 oz
Potatoes*



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Ranch Spice



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 TBSP | 2 TBSP
Worcestershire
Sauce



1 | 2
Beef Stock
Concentrate



16 oz | 32 oz
Fully Cooked Beef
Meatballs
Contains: Eggs, Milk,
Wheat



2 |
Cranberry Jam



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



5 oz | 10 oz
Spinach



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700



FLAVOR SAVOR

Refrigerate leftovers in separate airtight containers; microwave meatballs and potatoes until warmed through, 2-3 minutes.

Serve salad straight from the fridge.

BUST OUT

- Large pot
- Whisk
- Strainer
- Small bowl
- Potato masher
- Large bowl
- Large pan

- Kosher salt
- Black pepper
- Sugar (**1 tsp** | **2 tsp**)
- Olive oil (**1 tsp** | **1 tsp**)
- Butter (**4 TBSP** | **8 TBSP**)
Contains: Milk

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



4 SIMMER MEATBALLS

- Add **meatballs** to pan with **sauce**; stir to coat. Cover and reduce heat to medium low. Cook, stirring occasionally, until meatballs are warmed through, 10-12 minutes.



2 MAKE MASHED POTATOES

- Place **potatoes** in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid (1 cup for 8 servings)**, then drain.
- Return potatoes to pot; add **half the sour cream** and **2 TBSP butter (4 TBSP for 8)**. Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Taste and season with **salt** and **pepper**. Keep covered off heat until ready to serve.



5 MAKE SALAD

- Meanwhile, in a small bowl, whisk together **jam**, **dressing**, and a **drizzle of olive oil**.
- Place **spinach** in a large bowl and drizzle with as much **cranberry-Dijon dressing** as you like; gently toss to combine. Sprinkle with **almonds**.



3 MAKE GRAVY

- While potatoes cook, melt **2 TBSP butter (4 TBSP for 8 servings)** in a large, preferably high-sided, pan over medium heat. Add **scallion whites** and **Ranch Spice**. Cook, stirring, until slightly softened, 1-2 minutes.
- Stir in **flour**. Cook, stirring constantly, until flour is lightly toasted, 30-60 seconds.
- Slowly whisk in **1 cup water (2 cups for 8)** a splash at a time until fully incorporated.
- Whisk in **Worcestershire sauce**, **stock concentrate**, and **1 tsp sugar (2 tsp for 8)**. Bring to a simmer and whisk in **remaining sour cream** until incorporated.



6 FINISH & SERVE

- Transfer **mashed potatoes** and **scallion greens** to separate serving bowls. Serve everything family style or divide between plates.
- **Plate It Up:** Divide **mashed potatoes** between bowls and top with **meatballs and pan sauce**. Garnish with **scallion greens** and serve with **spinach salad** on the side.