



## SWEET 'N' TANGY CHERRY MEATBALLS

with Roasted Zucchini and Garlic Mashed Potatoes

### WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated.**

Ground Beef is fully cooked when internal temperature reaches 160 degrees.



**Yukon Gold Potatoes \***  
(5 | 10)



**Zucchini \***  
(1 | 2)



**White Bread \***  
(1 | 2)  
*Contains wheat*



**Ground Beef \***  
(1 | 2)



**Garlic Powder**  
(1 | 2)



**Cherry Jam**  
(1 | 2)



**Soy Sauce**  
(1 | 2)  
*Contains soy*



**Sour Cream \***  
(1 | 2)  
*Contains milk*

### WHAT YOU'LL NEED

**Ketchup**  
(3 TBSP | 6 TBSP)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains milk*

**Vegetable Oil**  
(1 tsp | 2 tsp)

## CHEF'S TIP

We're not suggesting how much salt to put in your meatballs in Step 4 because we don't trust you. We simply want to make sure you have a delicious meal, and seasoning properly = more flavor. Want to know if you've added enough salt? Pinch off a small piece of meatball mix and fry it in a bit of oil. Taste and adjust as needed!



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Medium dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons.



2. Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until potatoes are very tender, 10-15 minutes. Reserve ½ **cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered until ready to serve.



3. Meanwhile, in a small bowl, combine **cherry jam**, **soy sauce**, and **3 TBSP ketchup** (6 TBSP for 4 servings). Season with **salt** and **pepper**. Set half the glaze aside in a separate small bowl.



4. In a medium bowl, soak **white bread** with **2 TBSP water** (4 TBSP for 4 servings). Let absorb, then break up with your hands until pasty. Add **beef**, **half the garlic powder**, ½ **tsp salt** (1 tsp for 4), and **pepper**. Gently combine, then form into 1 ½-inch meatballs. Place on one side of a baking sheet. Brush or spoon meatballs with **half the cherry glaze**.



5. Toss **zucchini** on other side of sheet with a drizzle of oil, salt, and pepper. (Toss on a second baking sheet for 4 servings.) Roast until **meatballs** are cooked through and zucchini is browned and tender, about 15 minutes.



6. Meanwhile, mash **potatoes** with **1 TBSP butter** (2 TBSP for 4 servings), **sour cream**, **remaining garlic powder**, salt, and **pepper**. Add a splash or two of **reserved potato cooking liquid**, as necessary, until potatoes are smooth and creamy. Divide mashed potatoes, **zucchini**, and **meatballs** between plates. Drizzle meatballs with **reserved cherry glaze**.

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