



German Pork Meatballs

with Braised Cabbage and Curry Ketchup

Family Friendly

25 Minutes



Ground Pork



Italian Breadcrumbs



Indian Spice Mix



Ketchup



Worcestershire Sauce



Russet Potato



Red Cabbage, shredded



Red Wine Vinegar



Garlic Puree



Onion, sliced



Carrot, julienned



Dill



Sour Cream

HELLO CURRY KETCHUP

We use a blend of Indian-style spices for a twist on the Berlin favourite!

Start here

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

Bust out

Baking sheet, vegetable peeler, measuring spoons, large bowl, parchment paper, small bowl, large pot, large non-stick pan, colander, potato masher

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Indian Spice Mix	½ tbsp	1 tbsp
Ketchup	4 tbsp	8 tbsp
Worcestershire Sauce	1 tbsp	1 tbsp
Russet Potato	460 g	920 g
Red Cabbage, shredded	113 g	227 g
Red Wine Vinegar	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Onion, sliced	56 g	113 g
Carrot, julienned	113 g	227 g
Dill	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Sugar*	1 tsp	2 tsp
Unsalted Butter*	3 tbsp	6 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.

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Start potatoes

Peel, then cut **potatoes** into ½-inch pieces. Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to 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.



Braise cabbage and carrots

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions, carrots and cabbage**. Cook, stirring often, until **veggies** soften, 3-4 min. Reduce heat to medium. Add **vinegar, remaining garlic puree** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until **veggies** are tender, 4-5 min. Season with **salt and pepper**.



Prep

While **potatoes** boil, roughly chop **dill**.



Mix curry ketchup

Add **ketchup** and **half the Indian Spice Mix** (use all for 4 ppl) to a small bowl. Season with **salt and pepper**, then stir to combine.



Form meatballs

Add **breadcrumbs, pork, Worcestershire sauce, half the garlic puree** and **half the dill** to a large bowl. Season with **salt and pepper**, then combine. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Shape **pork mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to a parchment-lined baking sheet. Drizzle **1 tbsp oil** (dbl for 4 ppl) over **meatballs**. Bake in the **bottom** of the oven until cooked through, 10-12 min. **



Finish and serve

Drain and return **potatoes** to the same pot, off heat. Roughly mash **sour cream** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until slightly mashed. Season with **salt and pepper**. Divide **braised cabbage and carrots, mash and meatballs** between plates. Sprinkle **remaining dill** over **braised cabbage**. Serve with **curry ketchup** on the side for dipping.

Dinner Solved!