



Glazed Beef Meatballs

with Loaded Potato Wedges and Side Salad

Family 30 Minutes



Ground Beef



Russet Potato



Sour Cream



Cheddar Cheese, shredded



Green Onions



BBQ Seasoning



BBQ Sauce



Panko Breadcrumbs



Spring Mix



Carrot



White Wine Vinegar

HELLO BBQ SAUCE

Sticky, sweet, smoky and oh so good!

Start here

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

Bust Out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, box grater, 2 large bowls, parchment paper, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Sour Cream	6 tbsp	12 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Green Onions 🍄	2	2
BBQ Seasoning	½ tbsp	1 tbsp
BBQ Sauce	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Spring Mix	56 g	113 g
Carrot	170 g	170 g
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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Prep

Cut **potatoes** into ½-inch wedges. Thinly slice **green onions**. Peel, then, using a box grater, coarsely grate **half the carrot** (whole carrot for 4 ppl).



Make side salad

While **meatballs** bake, whisk together **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **spring mix** and **grated carrots**. Toss to combine.



Roast potato wedges

Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in the middle and bottom of the oven, rotating sheets halfway through cooking.)



Warm BBQ sauce

Whisk together **BBQ sauce** and **2 tbsp water** (dbl for 4 ppl) in a large microwave-safe bowl. Microwave until warmed through, 30 sec. When **meatballs** are finished cooking, transfer them to the bowl with the warm **BBQ sauce**. Stir together, until **meatballs** are fully coated with **sauce**.



Bake meatballs

While **potato wedges** roast, combine **beef**, **breadcrumbs**, **¼ tsp salt** and **½ tsp BBQ seasoning** (dbl both for 4 ppl) in a medium bowl. Season with **pepper**. Roll **mixture** into **8 equal meatballs** (16 for 4 ppl). Arrange **meatballs** on a parchment-lined baking sheet. Bake in the **top** of the oven, until golden and cooked through, 10-12 min.**



Finish and serve

When **potato wedges** are done, sprinkle with **cheese** and **green onions**. Divide **loaded potato wedges**, **glazed meatballs** and **salad** between plates. Dollop **sour cream** over **potatoes** and spoon any **remaining BBQ sauce** from bowl over **meatballs**.

Dinner Solved!