

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes*



2 | 4 Scallions



1 | 2 Yellow Onion



Green Beans

¼ oz | ½ oz

Thyme

1 Clove | 2 Cloves Garlic

10 oz | 20 oz

Ground Beef

1 TBSP | 2 TBSP

Fry Seasoning



4 TBSP | 8 TBSP Sour Cream Contains: Milk



1/4 Cup | 1/2 Cup Panko Breadcrumbs



1 TBSP | 1 TBSP Flour Contains: Wheat



1 | 2 Beef Stock Concentrate

*The ingredient you received may be a different color.

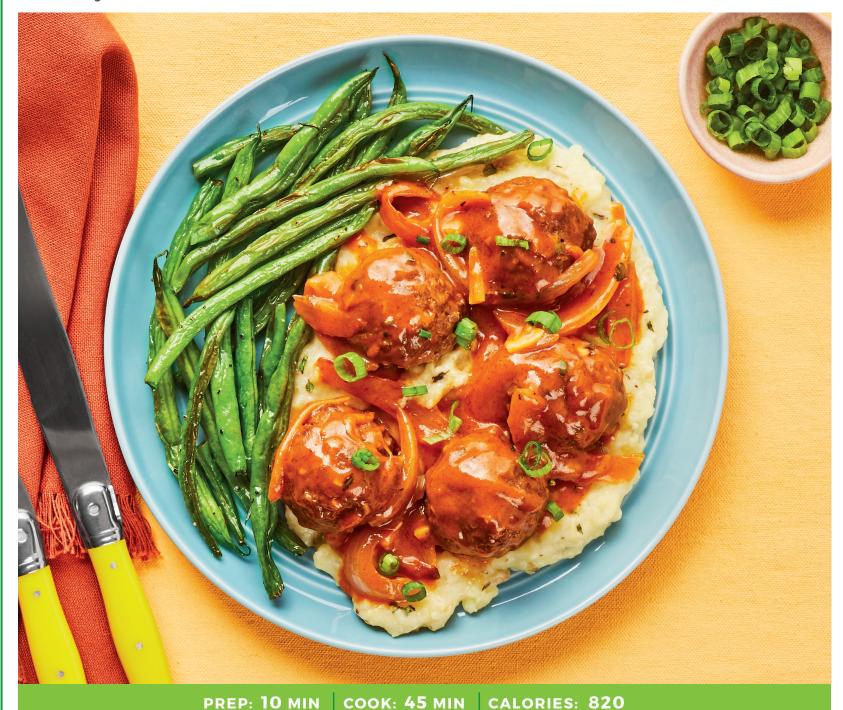
HELLO

THYME

Whole sprigs infuse creamy mashed potatoes with earthiness while minced leaves add herbaceous flavor to savory gravy.

GRAVY-SMOTHERED MEATBALLS

over Thyme Mashed Potatoes with Roasted Green Beans



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ROUX THE DAY

In step 5, you'll make a roux (aka a flour-thickened sauce). This classic culinary technique is our chef's secret to a smooth and creamy gravy. Make sure to whisk the flour into your pan until evenly distributed, then continue whisking with the liquid until no lumps remain.

BUST OUT

- Medium pot
- Strainer
- Potato masher
- Medium bowl
- Baking sheet
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)
 Contains: Milk

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* Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Adjust rack to top position (middle and top positions for 4 servings) and preheat oven to 425 degrees. Wash and dry all produce.
- Dice potatoes into ½-inch pieces. (TIP: For a smoother texture, peel potatoes first.) Strip thyme leaves from stems until you have 1 tsp (2 tsp for 4); mince leaves. Reserve remaining thyme sprigs for the next step. Trim and thinly slice scallions, separating whites from greens; mince whites. Trim green beans if necessary. Halve, peel, and thinly slice onion. Peel and mince garlic.



4 ROAST MEATBALLS & BEANS

- Place meatballs on one side of a lightly oiled baking sheet. Toss green beans on empty side with a drizzle of oil, salt, and pepper.
- Roast on top rack until meatballs are cooked through and green beans are browned and tender, 14-16 minutes.
 (For 4 servings, divide between 2 sheets; roast meatballs on middle rack and green beans on top rack.)



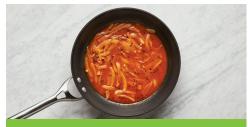
2 MAKE MASHED POTATOES

- Place potatoes and reserved thyme sprigs in a medium pot with enough salted water to cover by 2 inches.
 Bring to a boil; cook until tender, 15-20 minutes.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot; remove and discard thyme sprigs.
 Mash with sour cream and 1 TBSP butter (2 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed.
- Season with salt and pepper. Keep covered off heat until ready to serve.



- While potatoes cook, in a medium bowl, combine beef*, panko, scallion whites, half the Fry Seasoning (you'll use the rest later), 1 TBSP water (2 TBSP for 4 servings), ¾ tsp salt
- Form into 10-12 (20-24 for 4) 1½-inch meatballs.

(11/2 tsp for 4), and a pinch of pepper.



5 MAKE GRAVY

- Meanwhile, melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add onion; cook, stirring, until softened, 7-9 minutes. Stir in garlic and minced thyme; cook until fragrant, 30 seconds.
- Add a drizzle of oil, half the flour (all for 4), and remaining Fry Seasoning; cook, stirring, until lightly browned, 1-2 minutes.
- Whisk in ¾ cup water (1½ cups for 4) and stock concentrate. Bring to a simmer, whisking, until thickened, 2-4 minutes.
- Reduce heat to low; stir in another
 1TBSP butter until melted.



6 FINISH & SERVE

- Season gravy with salt and pepper.
 Add meatballs and stir to coat. (TIP: If gravy seems too thick, stir in a splash of water.) Turn off heat.
- Divide mashed potatoes between plates; top with meatballs and gravy.
 Add green beans to the side. Garnish with scallion greens and serve.

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