



Saucy BBQ Beef Meatballs

with Smashed Potatoes and Garlicky Green Beans

35 Minutes



Ground Beef



BBQ Sauce



Garlic



BBQ Seasoning



Red Potato



Italian Breadcrumbs



Green Beans



Chives



Beef Broth Concentrate

HELLO BBQ MEATBALLS

Our hack to quick and easy meatballs makes this recipe super speedy!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
BBQ Sauce	4 tbsp	8 tbsp
Garlic	6 g	12 g
BBQ Seasoning	1 tbsp	2 tbsp
Red Potato	360 g	720 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Chives	7 g	14 g
Beef Broth Concentrate	1	2
Butter*	1 tbsp	2 tbsp
Milk*	2 tbsp	4 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 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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Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) in 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. While **potatoes** cook, finely chop **chives**. Peel, then mince or grate **garlic**. Stir together **broth concentrate**, **3 tbsp BBQ sauce** and **2 tbsp water** (dbl both for 4 ppl) in a small bowl. Set aside.



Mash potatoes

When **potatoes** are done, drain and return them to the same pot, off heat. Mash **1 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**. Set aside.



Cook meatballs

Combine **beef**, **breadcrumbs**, **half the garlic**, **half the chives** and **BBQ seasoning** in a large bowl. Season with **salt** and **pepper**. Roll mixture into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to a parchment-lined baking sheet. Bake in the **middle** of the oven until cooked through, 10-12 min.**



Coat meatballs

When **meatballs** are done, drizzle with **BBQ sauce mixture** from the small bowl, then toss to coat.



Cook green beans

While **meatballs** bake, trim, then halve **green beans**. Heat a large non-stick pan over medium-high heat. When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp and **water** is absorbed, 3-4 min. Add **½ tbsp oil** (dbl for 4 ppl) and **remaining garlic**. Cook, stirring occasionally, until fragrant and **green beans** are tender, 1-2 min.



Finish and serve

Divide **mashed potatoes** between plates. Top with **BBQ meatballs**, spooning over any **remaining sauce** from the baking sheet. Sprinkle **remaining chives** over **meatballs**. Serve **garlicky green beans** alongside.

Dinner Solved!