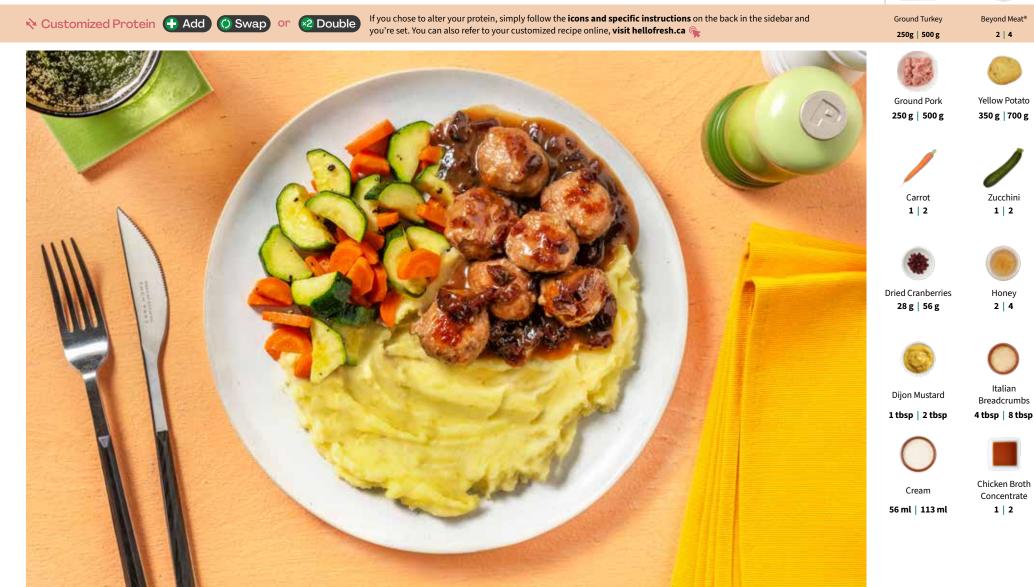


HELLO FRESH Honey Pork Meatballs

with Dried Cranberries and Creamy Smashed Potatoes

Family Friendly 35 – 45 Minutes

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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.

Pantry items | Unsalted butter, salt, pepper

Cooking utensils | Large pot, measuring spoons, vegetable peeler, baking sheet, large bowl, parchment paper, large non-stick pan, measuring cups, whisk, potato masher, colander



Cook potatoes

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

• Cut potatoes into 1-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 potatoes are forktender, 10-12 min.



Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) butter, then swirl until melted, 30 sec.
- Add carrots and 2 tbsp (4 tbsp) water. Cook, stirring occasionally, until starting to soften, 2-3 min.
- Add **zucchini**. Cook, stirring occasionally, until **veggies** are tender-crisp and **water** is absorbed, 4-5 min.
- Season with salt and pepper.
- Remove from heat. Transfer veggies to a plate, then cover to keep warm.



Prep

- Meanwhile, peel, then halve carrot lengthwise. Cut into 1/4-inch half-moons.
- Halve zucchini lengthwise, then cut into ½-inch half-moons.
- Finely chop dried cranberries.



Make sauce

- Add ¼ cup (½ cup) water, broth concentrate, honey and Dijon to the same pan. Season with pepper, then whisk to combine.
- Add dried cranberries. Bring to a simmer over medium.
- Once simmering, cook, stirring often, until **sauce** is smooth and thickens slightly, 2-3 min.
- When meatballs are done, add to the pan with sauce. Toss to coat.



Form and roast meatballs

🔇 Swap | Ground Turkey

🔿 Swap | Beyond Meat®

- Line a baking sheet with parchment paper.
- Add **pork**, **breadcrumbs** and **1/4 tsp** (1/2 tsp) salt to a large bowl. (TIP: If you prefer a more tender meatball, add an egg to mixture.)
- Season with pepper, then combine.
- Roll mixture into 12 (24) equal**sized meatballs**, then transfer to the prepared baking sheet.
- Roast in the **middle** of the oven until cooked through, 10-12 min.**



Finish and serve

- When potatoes are fork-tender, drain and return to the same pot, off heat.
- Mash cream and 1 tbsp (2 tbsp) butter into potatoes until slightly mashed. Season with salt and pepper.
- Divide smashed potatoes and veggies between plates.
- Top potatoes with meatballs and any **remaining sauce** from the pan.



3 Form and roast meatballs

🚫 Swap | Ground Turkey

If you've opted to get **turkey**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork**.**

3 Form and roast Beyond Meat® meatballs

🚫 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**[®], prepare and cook it the same way the recipe instructs you to prepare and cook the **pork**.** Disregard tip to add an egg to mixture.