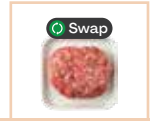




Cal Smart Smoky Turkey Meatballs with Roast Potato Succotash

Smart Meal

30 Minutes



Ground Beef
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Turkey
250 g | 500 g



Yellow Potato
350 g | 700 g



Panko Breadcrumbs
1/2 cup | 1/3 cup



Zucchini
1 | 2



Corn Kernels
56 1/2 g | 113 g



Red Onion
1 | 2



Edamame
56 g | 113 g



Parsley
7 g | 14 g



Feta Cheese, crumbled
1/4 cup | 1/2 cup



Chipotle Sauce
2 tbsp | 4 tbsp



Zesty Garlic Blend
1 tbsp | 2 tbsp



Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp

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.

Ingredient quantities **56 g** | **113 g**
2 person | 4 person

Pantry items | Oil, salt, pepper

Cooking utensils | 2 baking sheets, 2 large bowls, large non-stick pan, measuring cups, measuring spoons, parchment paper

1



Roast potatoes

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

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **1 tbsp** (2 tbsp) **oil** and **Zesty Garlic Blend** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Arrange **potatoes** on a parchment-lined baking sheet.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

4



Prep

- Peel, then cut **onion** into ¼-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.

2



Form meatballs

🔄 Swap | **Ground Beef**

- Meanwhile, line another baking sheet with parchment paper.
- Finely chop **parsley**.
- Add **turkey**, **half the feta**, **half the parsley**, **half the Smoked Paprika-Garlic Blend** and **panko** to a large bowl. Season with ¼ **tsp** (½ **tsp**) **salt** and ¼ **tsp** (½ **tsp**) **pepper**, then combine.
- Roll **mixture** into **12** (24) **equal-sized meatballs**.

5



Cook succotash

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **edamame**, **red onion** and **half the corn** (use all for 4 ppl). Cook, stirring often, until starting to brown, 2 min. Add **zucchini** and ½ **cup** (1 **cup**) **water**. Season with **salt**, **pepper** and **remaining Smoked Paprika-Garlic Blend**. Cook, stirring often, until **water** evaporates and **veggies** are tender-crisp, 3-4 min.
- Remove from heat.

3



Roast meatballs

- Arrange **meatballs** on the prepared baking sheet.
- Bake in the **middle** of the oven until golden-brown and cooked through, 12-14 min.**

6



Finish and serve

- Once the **potatoes** have finished roasting, transfer **veggies** to the same baking sheet, then stir to combine the **potatoes** and **veggies**.
- Divide **meatballs** and **potato succotash** between plates.
- Drizzle **chipotle sauce** over **meatballs**.
- Sprinkle **remaining feta** and **remaining parsley** over **succotash**.

Measurements
within steps

1 tbsp (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Form meatballs

🔄 Swap | **Ground Beef**

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

** Cook to a minimum internal temperature of 74°C/165°F.