



BBQ Pork and Apple Meatballs















with Creamy Mashed Potatoes and Side Salad

Family Friendly 35-45 Minutes

↗ Custom Recipe + Add ↻ Swap or *2 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 Beef 250 g 500 g	 Plant-Based Ground Protein 250 g 500 g
 Ground Pork 250 g 500 g	 Russet Potato 2 4
 Italian Breadcrumbs 1/4 cup 1/2 cup	 Baby Tomatoes 113 g 227 g
 Baby Spinach 56 g 113 g	 Gala Apple 1 2
 Cream 56 ml 113 ml	 Cream Cheese 1 2
 Crispy Shallots 28 g 56 g	 BBQ Sauce 4 tbsp 8 tbsp
 BBQ Seasoning 1 tbsp 2 tbsp	 White Wine Vinegar 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.

Pantry items | Unsalted butter*, sugar*, oil*, salt*, pepper*

Cooking utensils | Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, box grater, aluminum foil, large bowl, small bowl, whisk, large pot

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Peel, then cut **potatoes** into 1-inch pieces.
- Core **apple**. Coarsely grate **half the apple**. Thinly slice **remaining apple**.
- Halve **tomatoes**.

2



Cook potatoes

- Add **potatoes**, **2 tsp salt** and **enough water** to cover (approx. 1 inch) to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.

3



Form and roast meatballs

- [Swap](#) | [Ground Beef](#)
- [Swap](#) | [Ground Protein](#)
- Add **pork**, **breadcrumbs**, **grated apple**, **BBQ Seasoning** and **¼ tsp** (½ tsp) **salt** to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into **12 equal-sized meatballs** (24 meatballs for 4 ppl).
- Arrange **meatballs** on a foil-lined baking sheet.
- Roast in the **middle** of the oven until golden-brown and cooked through, 12-14 min.**

4



Mash potatoes

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash **cream**, **cream cheese** and **1 tbsp** (2 tbsp) **butter** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste, then stir to combine.

5



Make salad

- Whisk together **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a medium bowl.
- Add **tomatoes**, **apple slices** and **spinach**.
- Season with **salt** and **pepper**, then toss to combine.

6



Finish and serve

- When **meatballs** are done, melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, 30 sec.
- Add **meatballs**, **BBQ sauce**, **melted butter** and **½ tbsp** (1 tbsp) **water** to another large bowl, then toss to coat.
- Divide **mashed potatoes** between plates, then top with **meatballs** and **any remaining sauce** from the large bowl.
- Sprinkle **crispy shallots** over top.
- Serve **salad** alongside.

Measurements
within steps

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

3 | Form and roast 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 **pork****

3 | Form and roast meatballs

[Swap](#) | [Ground Protein](#)

If you've opted to get **plant-based ground protein**, prepare, cook and plate it in the same way the recipe instructs you to prepare, cook and plate the **pork****

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



Issue with your meal? Scan the QR code to share your feedback.