

HELLO BBQ Pork and Apple Meatballs With Creamy Mashed Potatons and Side Saled

with Creamy Mashed Potatoes and Side Salad

Family Friendly 35-45 Minutes





×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 🎥



250 g | 500 g





250 g | 500 g

Russet Potato



Breadcrumbs



¼ cup | ½ cup

Baby Tomatoes 113 g | 227 g



Baby Spinach



56 g | 113 g





56 ml | 113 ml





Crispy Shallots 28 g | 56 g



4 tbsp | 8 tbsp

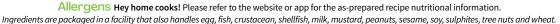


BBQ Seasoning



1 tbsp | 2 tbsp





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



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.



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.



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 goldenbrown and cooked through, 12-14 min.**



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.



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.



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)

osp) oil rson Ingredient

3 | Form and roast meatballs

O 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**.**

