



# Beef Meatballs and Savoury Thyme Gravy with Roasted Potatoes and Sugar Snap Peas

Family Friendly 30-40 Minutes



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Ground Beef



Ground Turkey



Yellow Potato



Sugar Snap Peas



Yellow Onion



Parsley and Thyme



Garlic, cloves



Italian Breadcrumbs



Beef Broth Concentrate



Beef Stock Powder

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO SNAP PEAS

Crunchy, sweet and bright! Snap peas are the perfect side for this meatball dinner!

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Yellow Potato	350 g	700 g
Sugar Snap Peas	113 g	227 g
Yellow Onion	56 g	113 g
Parsley and Thyme	7 g	7 g
Garlic, cloves	2	4
Italian Breadcrumbs	¼ cup	½ cup
Beef Broth Concentrate	1	2
Beef Stock Powder	1 tbsp	2 tbsp
Milk*	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
All-Purpose Flour*	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook beef and turkey to a minimum internal temperature of 74°C/165°F.

## 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.



### Roast potatoes

- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then roughly chop.
- Cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **half the thyme** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 25-28 min.



### Cook snap peas

- Meanwhile, trim **snap peas**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **snap peas**. Season with **salt** and **pepper**. Cook, stirring often, until tender-crisp, 4-5 min.
- Transfer to a plate, then cover to keep warm.



### Prep

- Meanwhile, roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Combine **breadcrumbs**, **broth concentrate** and **3 tbsp** (6 tbsp) **milk** in a large bowl.



### Make gravy

- Heat the same pan over medium. When hot, add **2 tbsp** (4 tbsp) **butter**, then **onions**. Cook, stirring occasionally, until **onions** soften, 3-4 min.
- Add **beef stock powder**, **remaining garlic**, **remaining thyme** and **½ tbsp** (1 tbsp) **flour**. Cook, stirring often, until **onions** are coated, 1 min.
- Add **¾ cup** (1 ⅓ cups) **water** and **¼ tsp** (½ tsp) **sugar**. Bring to a simmer.
- Simmer, stirring often, until **gravy** reduces slightly, 2-3 min.
- Add **half the parsley**. Season with **salt** and **pepper**, to taste, then stir to combine.



### Form and roast meatballs

- Add **beef** and **half the garlic** to the bowl with **breadcrumb-milk mixture**. (**TIP:** If you prefer a firmer meatball, add an egg to mixture!) Season with **pepper**, then combine.
- Roll **mixture** into **12 equal-sized meatballs** (24 meatballs for 4 ppl). Arrange on a parchment-lined baking sheet.
- Roast in the **top** of the oven, until golden-brown and cooked through, 10-12 min.\*\*

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



### Finish and serve

- Divide **meatballs**, **roasted potatoes** and **snap peas** between plates.
- Spoon **thyme gravy** over **meatballs**.
- Sprinkle **remaining parsley** over **potatoes**.

## Dinner Solved!



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