

Classic Beef Meatball and Mushroom Stew

with Creamy Horseradish Mash 30 Minutes



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Italian Breadcrumbs

Mirepoix





Beef Broth Concentrate

Russet Potato







Creamy Horseradish Sauce





Mushrooms

All-Purpose Flour



Garlic Puree



Rosemary

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Bust out

Vegetable peeler, measuring spoons, potato masher, strainer, medium pot, large bowl, measuring cups, whisk, large pot

Inaredients

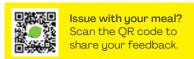
	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	⅓ cup	½ cup
Mirepoix	113 g	227 g
Beef Broth Concentrate	2	4
Russet Potato	460 g	920 g
Parsley	7 g	7 g
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
All-Purpose Flour	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Rosemary	1 sprig	1 sprig
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	⅓ cup	½ cup
Salt and Pepper*		

- * Pantry items
- ** Cook 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.





Boil potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- · Combine potatoes, 2 tsp salt and **enough water** to cover (approx. 1 inch) in a medium pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat, then reduce heat to medium.
- Simmer uncovered, until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



Make sauce

- Add flour, remaining garlic puree and remaining rosemary to the large pot. Cook, stirring until **flour** coats **veggies**, 1 min.
- Whisk in broth concentrate and 1 1/3 cups (2 3/3 cups) water, then add **meatballs** and **any juices** from the plate.
- · Bring to a boil over high. Once simmering, reduce heat to medium. Simmer until sauce thickens slightly and meatballs are cooked through, 8-10 min.** Season with salt and pepper.



Prep

- Meanwhile, strip 1/2 tbsp (1 tbsp) rosemary from stems, then roughly chop.
- Roughly chop parsley.
- Trim 1/4-inch off **mushroom** stems, then quarter.
- Add beef, breadcrumbs, half the garlic puree and half the rosemary to a large bowl. Season with 1/8 tsp (1/4 tsp) salt and pepper, then combine.
- Roll mixture into 8 equal-sized meatballs (16 meatballs for 4 ppl).

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.**



Start stew

- Heat a large pot over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then meatballs. Pan-fry, turning meatballs to brown on all sides, 4-6 min. Transfer to a plate. (NOTE: You will finish cooking them in step 4.)
- Add mirepoix and mushrooms to the pan. Cook, stirring occasionally, until veggies soften, 2-3 min.



Mash potatoes

- Meanwhile, add creamy horseradish sauce, 2 tbsp (4 tbsp) butter and ¼ cup (½ cup) milk to the pot with potatoes.
- Mash together until creamy.
- Stir in half the parsley, then season with **salt** and **pepper**, to taste.



- Divide creamy horseradish mash between bowls.
- Top with **meatball and mushroom stew**.
- Sprinkle remaining parsley over stew.

Dinner Solved!