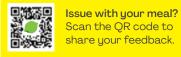
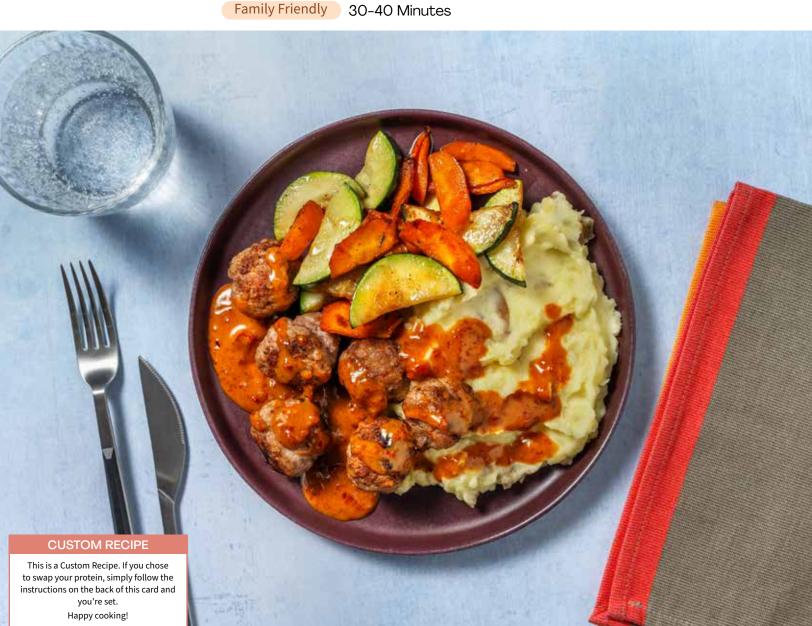


Honey-Cranberry Pork Meatballs

with Creamy Smashed Potatoes









Ground Pork



Yellow Potato





Zucchini



Cranberry Spread







Italian Breadcrumbs



Chicken Broth Concentrate

HELLO HONEY

Start here

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

Measurements , 1 tbsp (2 tbsp) oil within steps Ingredient

Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, large bowl, parchment paper, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Yellow Potato	350 g	700 g
Carrot	1	2
Zucchini	200 g	400 g
Cranberry Spread	2 tbsp	4 tbsp
Honey	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	⅓ cup	½ cup
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

- * Pantry items
- ** Cook pork and beef 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.





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



Prep

- Meanwhile, peel, then halve carrot lengthwise. Cut into 1/4-inch half-moons.
- Halve zucchini lengthwise, then cut into ½-inch half-moons.



Form and roast meatballs

- Line a baking sheet with parchment paper.
- Add pork, breadcrumbs and 1/4 tsp (1/2 tsp) salt to a large bowl. (TIP: If you prefer a more tender meatball, add an egg to mixture!) Season with **pepper**, then combine.
- Roll mixture into 12 equal-sized meatballs (24 meatballs for 4 ppl), then transfer to the prepared baking sheet.
- Roast meatballs in the middle of the oven until cooked through, 12-14 min.**

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



Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan until melted, 30 sec.
- Add carrots and 2 tbsp (4 tbsp) water. Cook, stirring occasionally, until starting to soften, 2-3 min.
- Add zucchini. Cook, stirring occasionally, until veggies are tender-crisp and any water is absorbed, 4-5 min. Season with salt and pepper, to taste.
- Remove from heat. Transfer veggies to a plate, then cover to keep warm.



Make sauce

- Add ⅓ cup (½ cup) water, broth concentrate, honey, cranberry spread and Dijon to the same pan. Season with **pepper**, then whisk to combine.
- Bring to a simmer over medium.
- Once simmering, cook, stirring often, until sauce is smooth and thickens slightly, 2-3 min.
- When **meatballs** are done, add to the pan with sauce. Toss to coat.



Finish and serve

- When **potatoes** are fork-tender, drain and return to the same pot, off heat.
- Mash cream and 1 tbsp (2 tbsp) butter into potatoes until creamy. Season with salt and **pepper**, to taste.
- Divide smashed potatoes and veggies between plates.
- Top potatoes with meatballs and any remaining sauce from the pan.

Dinner Solved!