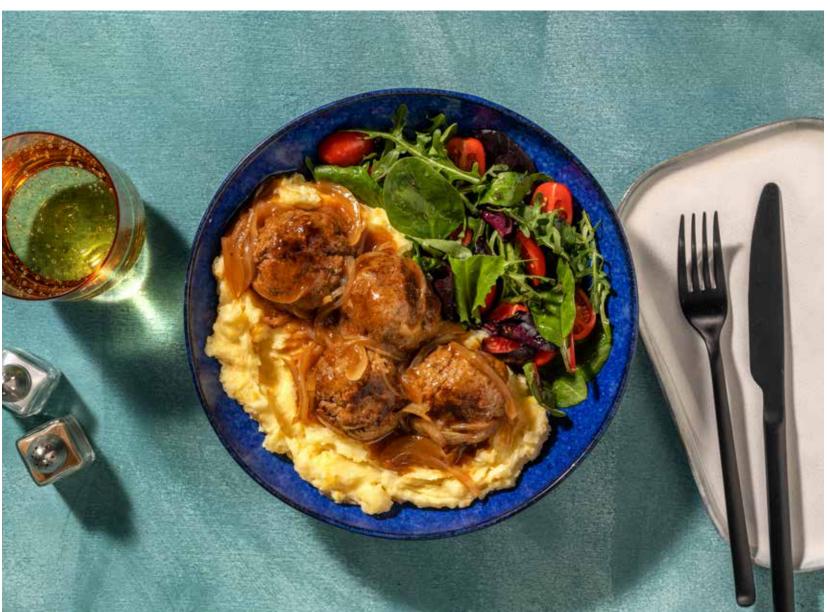


Meatballs in Caramelized Onion Gravy

with Cheesy Mash

Family Friendly

30-40 Minutes







Ground Beef

Panko Breadcrumbs







Yellow Onion

Worcestershire Sauce





Chicken Broth Concentrate

Russet Potato





Spring Mix

Gravy Spice Blend

Cheddar Cheese, shredded







Baby Tomatoes



Italian Dressing

Start here

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

Bust out

Baking sheet, vegetable peeler, colander, medium nonstick pan, measuring spoons, measuring cups, potato masher, 2 large bowls, parchment paper, large pot

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Panko Breadcrumbs	1/4 cup	½ cup
Worcestershire Sauce	1 tbsp	2 tbsp
Yellow Onion	113 g	226 g
Chicken Broth Concentrate	1	2
Russet Potato	460 g	920 g
Gravy Spice Blend	2 tbsp	4 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Baby Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Italian Dressing	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	2 tbsp	4 tbsp
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.

Contact

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Cook potatoes

- Peel, then 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-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **cheddar** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until smooth. Season with **salt** and **pepper**, to taste.



Roast meatballs

- Add beef, half the Worcestershire sauce and half the broth concentrate to the large bowl with panko. Season with pepper, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange meatballs on a parchment-lined baking sheet. Roast in the top of the oven until golden-brown and cooked through, 10-12 min.**



Caramelize onions

- Meanwhile, heat a medium non-stick pan over medium heat.
- While the pan heats, peel, then cut **onion** into ¼-inch slices.
- When the pan is hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **onions**. Cook, stirring occasionally, until golden-brown, 8-10 min. Season with **salt** and **pepper**. (TIP: If onions are getting too dark, reduce heat to medium-low.)



Prep

- Meanwhile, add **panko** and **2 tbsp milk** (dbl for 4 ppl) to a large bowl, then stir to combine.
- Halve tomatoes.
- Combine **tomatoes** and **spring mix** in another large bowl.



Make caramelized onion gravy

- When meatballs are halfway done, add remaining Worcestershire sauce to the pan with onions. Cook, stirring often, until Worcestershire sauce evaporates.
- Sprinkle Gravy Spice Blend and remaining broth concentrate into the pan. Cook, stirring often, until onions are coated, 30 sec.
- Gradually stir in ¾ cup water (dbl for 4 ppl).
 Increase heat to medium-high. Cook, stirring often, until gravy comes to a simmer.
- Simmer, stirring occasionally, until **gravy** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.



Finish and serve

- Add **meatballs** to the pan with **gravy**. Gently stir to coat.
- Drizzle **Italian dressing** over **salad**, then toss to combine.
- Divide **mash** and **salad** between plates.
- Arrange **meatballs** on **mash**. Spoon **caramelized onion gravy** over **meatballs**.

Dinner Solved!

