



Mini Lamb Meatballs with Creamy Mash

Family Friendly 30 Minutes



Ground Lamb



Minced Turkey



Panko Breadcrumbs



Plum Sauce



Russet Potato



Green Beans



BBQ Sauce



Sour Cream



Garlic Puree



Carrot



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 BBQ SAUCE

This sweet and smoky sauce adds depth to a variety of dishes.

Start here

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

Bust Out

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, aluminum foil, 2 large bowls, whisk, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Ground Lamb | 250 g | 500 g |
| Minced Turkey | 250 g | 500 g |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Plum Sauce | 60 ml | 120 ml |
| Russet Potato | 460 g | 920 g |
| Green Beans | 170 g | 340 g |
| BBQ Sauce | 4 tbsp | 8 tbsp |
| Sour Cream | 3 tbsp | 6 tbsp |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Carrot | 170 g | 340 g |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook potatoes and prep

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes, 2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. While the **potatoes** boil, trim **green beans**. Peel **carrots**, then halve lengthwise and cut into ¼-inch half-moons.



Mash potatoes

When **potatoes** are done, drain and return them to the same pot, off heat. Using a masher, mash **2 tbsp butter** (dbl for 4 ppl) and **sour cream** into **potatoes** until smooth. Season with **salt** and **pepper**. Set aside.



Make meatballs

Combine **lamb, panko** and **half the garlic puree** in a large bowl. Season with **salt** and **pepper**. Roll **lamb mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to a foil-lined baking sheet. Bake in the **middle** of the oven, until cooked through, 10-12 min.**

 **CUSTOM RECIPE**

If you've opted to get **turkey**, prepare it in the same way the recipe instructs you to prepare the **lamb**.



Coat meatballs

Whisk together **BBQ sauce** and **plum sauce** in another large bowl. Set aside. When **meatballs** are done, transfer to **BBQ sauce mixture**. Stir together, until **meatballs** are coated.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green beans, carrots, remaining garlic puree** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 5-6 min. Season with **salt** and **pepper**.



Finish and serve

Divide **mashed potatoes** between plates. Top with **BBQ meatballs**, spooning over any **remaining sauce** from the bowl. Serve **veggies** alongside.

Dinner Solved!