



TUNISIAN-SPICED MEATBALLS

with Apricot Glaze, Roasted Broccoli & Scallion Couscous

INGREDIENTS

2 PERSON | 4 PERSON

 **8 oz | 16 oz**
Broccoli Florets

 **2 | 2**
Scallions

 **1 | 1**
Lemon

 **2 | 4**
Apricot Jam

 **2 | 4**
Chicken Stock Concentrates

 **2.5 oz | 5 oz**
Israeli Couscous
Contains: Wheat

 **10 oz | 20 oz**
Ground Beef**

 **¼ Cup | ½ Cup**
Panko Breadcrumbs
Contains: Wheat

 **1 TBSP | 2 TBSP**
Tunisian Spice Blend



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

TUNISIAN SPICE BLEND

This warm, aromatic blend adds savory flavor to meatballs.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 870



GLAZED OVER

When mixing the glaze, stir until the jam is mostly clump-free. When you add it to the pan in step 5, it should easily dissolve.

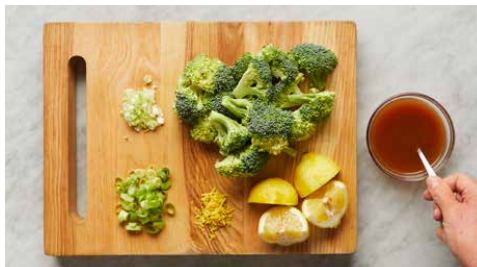
BUST OUT

- Zester
- Small pot
- Small bowl
- Large bowl
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP & MIX GLAZE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lemon**.
- In a small bowl, combine **jam**, **half the stock concentrates** (you'll use the rest later), and **¼ cup water** (½ cup for 4 servings).



4 MIX & FORM MEATBALLS

- While couscous cooks, in a large bowl, combine **beef***, **scallion whites**, **panko**, **Tunisian Spice Blend**, and **¾ tsp salt** (1½ tsp for 4 servings). Season with **pepper**.
- Form into 10-12 1½-inch meatballs (20-24 for 4).



2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack, flipping halfway through, until browned and tender, 15-20 minutes.



5 COOK & GLAZE MEATBALLS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Pour in **jam mixture** and bring to a simmer, then reduce heat to medium. Cover and cook until meatballs are cooked through and glazed, 5 minutes more.
- Stir in a **squeeze of lemon juice** to taste. **TIP: If glaze is too thick, add a splash of water.**



3 COOK COUSCOUS

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **couscous** and cook, stirring, until lightly toasted, 2-3 minutes.
- Stir in **¾ cup water** (1½ cups for 4) and **remaining stock concentrate**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 6-8 minutes.
- Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **couscous** with a fork; stir in **lemon zest**, **half the scallion greens**, and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**.
- Divide couscous, **broccoli**, and **meatballs** between plates. Top meatballs with **remaining glaze** from pan and remaining scallion greens. Serve with any **remaining lemon wedges** on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.