



PIZZA PARLOR MEATBALL SANDWICHES

with Garlic Butter Buns & Oven Fries

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 Cloves | 4 Cloves
Garlic



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Tuscan Heat
Spice



5 oz | 10 oz
Marinara Sauce



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Organic Ground Beef** Calories: 940



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 990



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

STICKY FINGERS

Splash cold water on your hands before shaping the meatballs. This will make the beef hold on to itself rather than to you.

BUST OUT

- Peeler
- Plastic wrap
- Baking sheet
- Small bowl
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring **1 TBSP butter (2 TBSP for 4)** to room temperature. **Wash and dry produce.**
- Trim, peel, and cut **potatoes** into sticks (**like fries—ours were 3 inches long and 1/3 inch thick**). Peel and mince or grate **garlic**.



2 ROAST POTATOES

- Lightly **oil** a baking sheet. Toss **potatoes** on one side of sheet with a **drizzle of oil, salt, and pepper (spread out across entire sheet for 4 servings)**. Roast on top rack for 5 minutes (**you'll add more to the sheet then**).



3 MAKE MEATBALLS

- Meanwhile, in a medium microwave-safe bowl, gently combine **beef*, panko, half the garlic, 2 tsp Tuscan Heat Spice, 1/2 tsp salt, and pepper (4 tsp Tuscan Heat Spice and 1 tsp salt for 4 servings)**. (**You'll use the rest of the Tuscan Heat Spice in the next step.**) Form into 6-8 meatballs (**12-16 meatballs for 4**).
- Once potatoes have roasted 5 minutes, remove sheet from oven. Carefully place **meatballs** on opposite side of sheet (**for 4, leave potatoes roasting; arrange meatballs on a second baking sheet and roast on middle rack**).
- Return to top rack and roast until potatoes are browned and tender and meatballs are browned and cooked through, 14-16 minutes.

Swap in **organic beef*** for beef.



4 HEAT SAUCE

- While meatballs roast, wash bowl used for beef mixture. When meatballs have 5 minutes left, combine **marinara, remaining Tuscan Heat Spice, and a drizzle of olive oil** in bowl used for beef.
- Cover bowl with plastic wrap; microwave until warmed through, 30-60 seconds. Keep covered until ready to serve.



5 PREP GARLIC BUNS

- Halve **buns**; toast until golden brown.
- While buns toast, combine **softened butter, remaining garlic, and a pinch of salt and pepper** in a small bowl. **TIP: If butter isn't soft enough, transfer to a microwave-safe bowl and microwave for 10-15 seconds.**



6 FINISH & SERVE

- Transfer **meatballs** to bowl with **sauce**; toss until thoroughly coated. Fill **bottom buns** with **saucy meatballs** and sprinkle with **mozzarella**. **TIP: For a good "cheese pull," return open-faced sandwiches to oven until cheese melts, 1-2 minutes.**
- Close **sandwiches** and brush **top buns** with **garlic butter**.
- Divide sandwiches and **oven fries** between plates and serve.

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