



TUNISIAN-SPICED MEATBALLS

with Apricot Glaze, Roasted Carrots & Scallion Couscous

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



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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**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.



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8 oz | 16 oz
Broccoli
Calories: 880



6 oz | 12 oz
Asparagus
Calories: 850



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 910



HELLO

TUNISIAN SPICE BLEND

This warm, aromatic blend adds savory flavor to meatballs.

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

- Peeler
- Zester
- Small bowl
- Baking sheet
- Small pot
- Large bowl
- 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.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. 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** (⅓ cup for 4 servings).

- Cut **broccoli** into bite-size pieces if necessary or trim and discard woody bottom ends from **asparagus**. (Save carrots for another use.)



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 CARROTS

- Toss **carrots** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.
- Swap in **broccoli** or **asparagus** for carrots; roast 12-15 minutes for broccoli or 10-12 minutes for asparagus.



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 concentrates**. 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, **carrots**, 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°.