

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



10 oz | 20 oz Ground Beef\*\*



1tsp | 1tsp Nutmeg



Beef Stock Concentrates



Onion



3 TBSP | 6 TBSP Sour Cream Contains: Milk



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



4 oz | 8 oz



1 tsp | 2 tsp

Garlic Powder

1 TBSP | 2 TBSP Flour Contains: Wheat



2 TBSP | 4 TBSP Cream 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 packagerest assured it contains the correct amount.

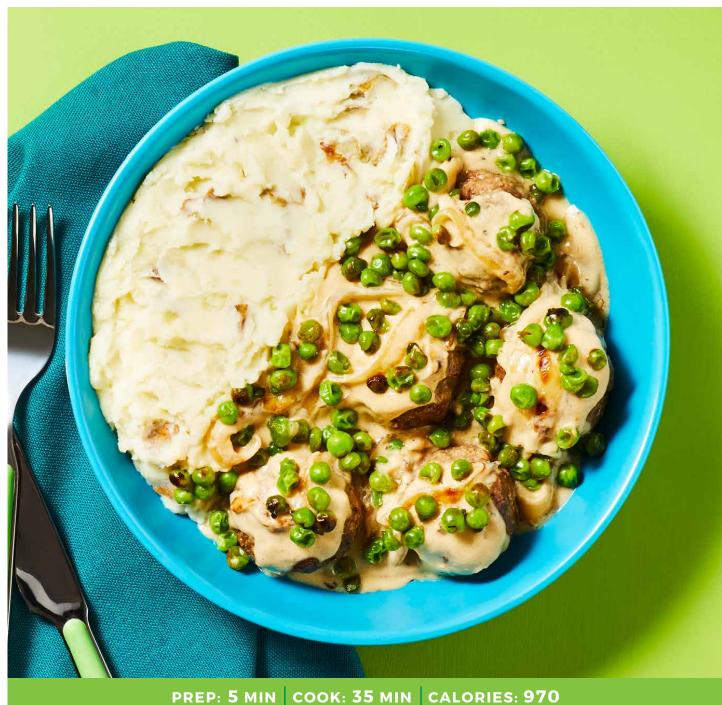
# **HELLO**

# **NUTMEG**

Warming and sweet, this spice adds a gentle kick to creamy gravy.

# **MEATBALLS & CREAMY ONION GRAVY**

with Charred Peas & Mashed Potatoes





#### **BEST SPUDS**

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

## **BUST OUT**

- · Box grater
- Large bowl
- Medium pot
- Baking sheet
- Strainer
- · Large pan
- Potato masher
  Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (4 TBSP | 7 TBSP) Contains: Milk

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## **1 PREP & MASH POTATOES**

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Halve and peel onion; grate half the onion on the largest holes of a box grater. Thinly slice remaining onion.
- · Place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve 1/2 cup potato cooking liquid (34 cup for 4 servings), then drain.
- Return potatoes to pot and mash with half the sour cream (vou'll use the rest later) and 2 TBSP butter (4 TBSP for 4) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.
- Keep covered off heat until ready to serve.



## **2 FORM & ROAST MEATBALLS**

- While potatoes cook, in a large bowl. combine beef\*, grated onion, panko, garlic powder, 1/4 tsp nutmeg (1/2 tsp for 4 servings). salt (we used 3/4 tsp, 11/2 tsp for 4), and pepper. (You'll use more nutmeg later.)
- Form mixture into 10-12 1½-inch meatballs (20-24 meatballs for 4) and place on a lightly oiled baking sheet.
- Roast on top rack until browned and cooked through, 14-16 minutes.



#### **3 CHAR PEAS**

- Meanwhile, melt 1 TBSP butter in a large pan over medium-high heat. Add peas and cook, undisturbed, until lightly browned, 2-3 minutes
- Stir peas. Cook, stirring occasionally, until lightly charred, 1-2 minutes more.
- Turn off heat; transfer to a plate. Wipe out pan.



## **4 START GRAVY**

- Heat a drizzle of oil in same pan over medium heat. Add sliced onion and a pinch of salt; cook, stirring occasionally, until onion is browned and softened, 3-6 minutes.
- Add 1 TBSP butter (2 TBSP for 4 servings) and cook, whisking, until butter melts.
- Sprinkle flour over onion: cook, whisking constantly, until lightly browned, 1-2 minutes.



## **5 FINISH GRAVY**

- Slowly whisk 1 cup water (11/2 cups for 4 servings) into pan with onion. Add stock concentrates, cream cheese, and 1/4 tsp nutmeg (1/2 tsp for 4); whisk until cream cheese melts and gravy has thickened. 3-5 minutes
- · Remove from heat and whisk in remaining sour cream. Taste and season with salt and pepper. TIP: If gravy seems too thick, stir in a few splashes of reserved potato cooking liquid.



### **6 FINISH & SERVE**

- Add **meatballs** to pan with **gravy**; toss to coat.
- Divide mashed potatoes between bowls. Top with meatballs and peas. Serve.