

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



10 oz | 20 oz Ground Beef**



1/2 Cup | 1 Cup Cheddar Cheese Contains: Milk



Beef Stock Concentrate



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



Sliced Dill Pickle



1 tsp | 2 tsp Garlic Powder



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



2 tsp | 4 tsp Dijon Mustard



Ketchup



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.

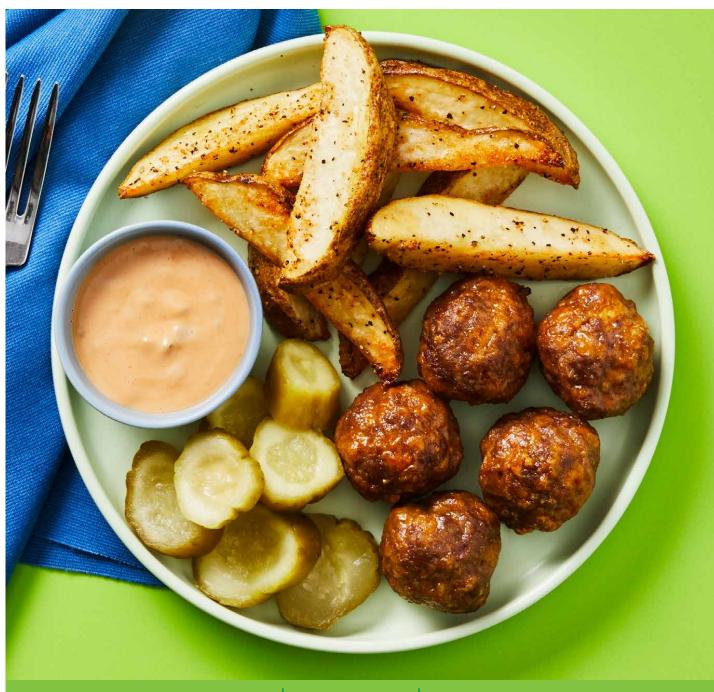
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SPECIAL SAUCE

Ketchup, mayonnaise, mustard, and minced pickle create a craveable spread for burgers and dip for potato wedges.

CHEESEBURGER MEATBALLS

with Garlicky Potato Wedges, Pickles & Special Sauce



PREP: 5 MIN COOK: 30 MIN CALORIES: 1030



EASY DOES IT

When forming your meatballs, try not to overwork the meat. A light touch while shaping makes for juicy, tender results.

BUST OUT

- 2 Baking sheets Small bowl
- Large bowl
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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- Adjust racks to top and middle positions; preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Mince a few pickle slices until you have 1 TBSP (2 TBSP for 4 servings).
- Toss potatoes on a baking sheet with a large drizzle of oil, half the garlic powder (you'll use the rest in the next step), salt, and pepper. Roast on top rack until golden brown and crispy, 20-25 minutes.



2 MAKE MEATBALLS

- Meanwhile, in a large bowl, combine beef*, cheddar, panko, stock concentrate, remaining garlic powder, and 1 TBSP water (2 TBSP for 4 servings). Season with salt (we used ½ tsp; 1 tsp for 4) and pepper.
- Form mixture into 10 1½-inch meatballs (20 meatballs for 4).
- Place **meatballs** on a second **lightly oiled** baking sheet.
- Roast meatballs on middle rack until browned and cooked though, 12-15 minutes.



3 MAKE SAUCE

- While meatballs roast, in a small bowl, combine minced pickle, mayonnaise, mustard, and ketchup.
- Divide special sauce between two small serving bowls (four bowls for 4 servings).



4 SERVE

 Divide potato wedges, meatballs, and remaining pickle slices between plates. Serve with special sauce on the side for dipping.