



CHEESEBURGER MEATBALLS

with Garlicky Potato Wedges, Pickles & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1 | 2
Sliced Dill Pickle



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Ground Beef**



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Beef Stock
Concentrate



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



1 | 2
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.

HELLO

SPECIAL SAUCE

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



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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1 PREP & ROAST POTATO WEDGES

- 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.



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).



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 through, 12-15 minutes.



4 SERVE

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

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