

## **INGREDIENTS**

2 PERSON | 4 PERSON





10 oz | 20 oz Ground Beef\*\*



1 tsp | 2 tsp



Ketchup



Potatoes\*



Parsley

10.8 g | 21.6 g McCormick Grill

2 tsp | 4 tsp

Dijon Mustard

¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



4 TBSP | 8 TBSP **BBQ** Sauce



3 TBSP | 6 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? '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.

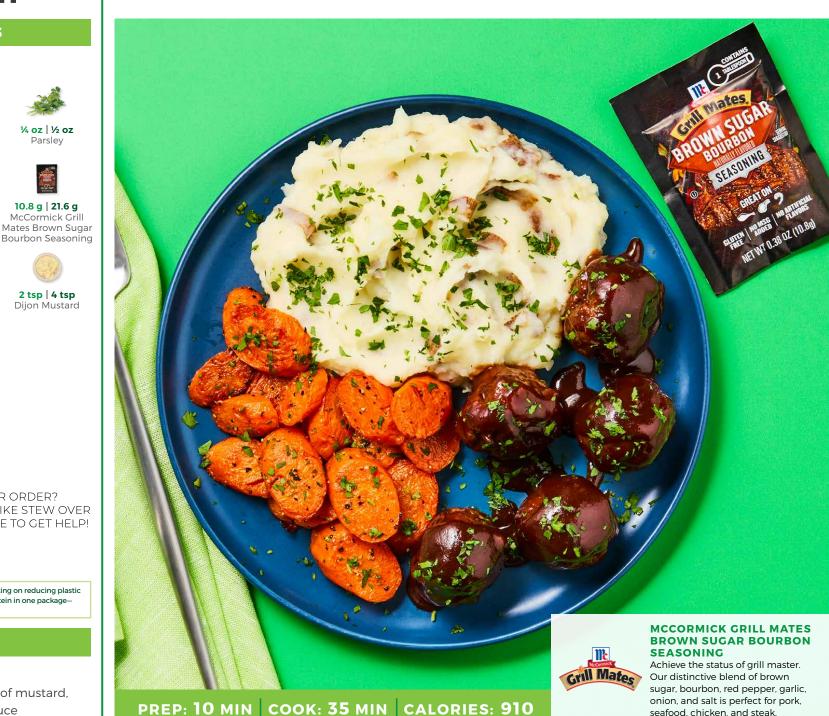
## **HELLO**

# **BBQ GLAZE**

A sweet, smoky, tangy combo of mustard, ketchup, and BBQ sauce

# **BROWN SUGAR BOURBON BBQ-GLAZED MEATBALLS**

with Mashed Potatoes & Roasted Carrots



seafood, chicken, and steak.



#### **EASY DOES IT**

When forming your meatballs, try not to overwork the meat. Using a light touch will make for juicier results.

#### **BUST OUT**

- Peeler
- Strainer
- · Baking sheet
- 2 Large bowls
- Medium pot
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)

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#### **1 START PREP & ROAST CARROTS**

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Toss on one side of a lightly oiled baking sheet with a large drizzle of oil, salt, and pepper. Roast on top rack for 9 minutes (you'll add more to the sheet then). (For 4, spread out across entire sheet and roast on middle rack.)



#### **2 FINISH PREP & COOK POTATOES**

- Dice potatoes into ½-inch pieces.
  Roughly chop parsley.
- Place potatoes in a medium pot with enough salted water to cover by
  2 inches. Bring to a boil and cook until tender, 10-12 minutes. Reserve ¼ cup potato cooking liquid (½ cup for 4 servings), then drain.
- Return potatoes to pot and cover to keep warm. (You'll finish the potatoes in Step 5.)



- While potatoes cook, in a large bowl, combine beef\*, panko, McCormick
  Grill Mates Brown Sugar Bourbon
  Seasoning, garlic powder, and half the parsley. Season with salt (we used ½ tsp; 1 tsp for 4 servings) and pepper.
- Form beef mixture into 8-10 1-inch meatballs (16-20 meatballs for 4).
- Once carrots have roasted 9 minutes, remove baking sheet from oven. Carefully arrange **meatballs** on empty side of sheet. (For 4, leave carrots roasting; add meatballs to a second lightly oiled baking sheet and roast on top rack.)
- Return sheet to top rack until meatballs are browned and cooked through and carrots are tender, 14-16 minutes.



## **4 MAKE GLAZE & TOSS**

- In a second large bowl, combine BBQ sauce, mustard, ketchup, and 1 TBSP warm water (2 TBSP for 4 servings).
- Once carrots and meatballs are done roasting, carefully transfer meatballs to bowl with BBQ glaze; toss to coat. Set aside until ready to serve.



#### **5 MASH POTATOES**

 To pot with potatoes, add sour cream and 2 TBSP butter (4 TBSP for 4 servings).
 Mash until smooth and creamy, adding splashes of reserved potato cooking liquid as needed.



#### 6 SERVE

- Divide meatballs, mashed potatoes, and carrots between plates in separate sections.
- Spoon any remaining BBQ glaze over meatballs. Garnish with remaining parsley and serve.