



BROWN SUGAR BOURBON BBQ-GLAZED MEATBALLS

with Mashed Potatoes & Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



12 oz | 24 oz
Potatoes*



¼ oz | ½ oz
Parsley



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10.8 g | 21.6 g
McCormick Grill
Mates Brown Sugar
Bourbon Seasoning



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
BBQ Sauce



2 tsp | 4 tsp
Dijon Mustard



1 | 2
Ketchup



3 TBSP | 6 TBSP
Sour Cream
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 package—rest assured it contains the correct amount.

HELLO

BBQ GLAZE

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



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



MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, 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)
Contains: Milk

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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.**)



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.



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.**)



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.



3 FORM & ROAST MEATBALLS

- 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.



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.

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