



# MEATBALLS & CREAMY ONION GRAVY

with Charred Peas & Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Onion



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Ground Beef\*\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 1 tsp  
Nutmeg



4 oz | 8 oz  
Peas



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



2 | 4  
Beef Stock  
Concentrates



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 package—rest assured it contains the correct amount.

HELLO

NUTMEG

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



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 970





# HELLO FRESH

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



## 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 **½ cup potato cooking liquid** (¾ cup for 4 servings), then drain.
- Return potatoes to pot and mash with **half the sour cream** (you'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.



## 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.



## 2 FORM & ROAST MEATBALLS

- While potatoes cook, in a large bowl, combine **beef\***, **grated onion**, **panko**, **garlic powder**, **¼ tsp nutmeg** (½ tsp for 4 servings), **salt** (we used ¾ tsp, 1½ 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.



## 5 FINISH GRAVY

- Slowly whisk **1 cup water** (1½ cups for 4 servings) into pan with **onion**. Add **stock concentrates**, **cream cheese**, and **¼ tsp nutmeg** (½ 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.**



## 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.



## 6 FINISH & SERVE

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

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