



German Pork Meatballs

with Potato Salad and Curry Ketchup

Family Friendly

Quick

25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Pork



Ground Turkey



Italian Breadcrumbs



Indian Spice Mix



Ketchup



Worcestershire Sauce



Russet Potato



Red Cabbage, shredded



Red Wine Vinegar



Garlic, cloves



Yellow Onion



Dill-Garlic Spice Blend



Mayonnaise



Dill Pickle, sliced



Dijon Mustard

HELLO CURRY KETCHUP

We use a blend of Indian-style spices for a twist on the Berlin favourite!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, large bowl, parchment paper, small bowl, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Indian Spice Mix	1 tbsp	2 tbsp
Ketchup	4 tbsp	8 tbsp
Worcestershire Sauce	½ tbsp	1 tbsp
Russet Potato	460 g	920 g
Red Cabbage, shredded	113 g	226 g
Red Wine Vinegar	2 tbsp	4 tbsp
Garlic, cloves	2	4
Yellow Onion	56 g	113 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Dijon Mustard	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Start potatoes

Peel, then cut **potatoes** into ½-inch pieces. Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



Braise cabbage

While **meatballs** cook, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions** and **cabbage**. Cook, stirring often, until **veggies** soften, 3-4 min. Reduce heat to medium. Add **vinegar, remaining garlic** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until **veggies** are tender, 4-5 min. Season with **salt** and **pepper**.



Prep

While **potatoes** boil, peel, then mince or grate **garlic**. Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl). Drain **pickles**, reserving **pickle juice**, then cut into ¼-inch pieces.



Mix curry ketchup and potato salad

Add **ketchup** and **remaining Indian Spice Mix** to a small bowl. Season with **salt** and **pepper**, then stir to combine. When **potatoes** are fork-tender, drain and return them to the same pot, off heat. Add **reserved pickle juice, pickles, Dill-Garlic Spice Blend, mayo** and **Dijon**. Season with **pepper**, then gently stir to coat **potatoes**.



Form and cook meatballs

Add **breadcrumbs, pork, half the Indian Spice Mix, half the Worcestershire sauce** (use all for 4 ppl) and **half the garlic** to a large bowl. Season with **salt** and **pepper**, then combine. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Roll **pork mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Arrange **meatballs** on a parchment-lined baking sheet. Drizzle **1 tbsp oil** (dbl for 4 ppl) over **meatballs**. Bake in the **bottom** of the oven, turning halfway through, until cooked through, 12-14 min.**



CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**.



Finish and serve

Divide **braised cabbage, potato salad** and **meatballs** between plates. Serve **curry ketchup** on the side for dipping.

Dinner Solved!