



Herby Lamb Meatballs and Buttery Mash

with Roasted Grape Pan Sauce

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Lamb



Balsamic Vinegar



Thyme



Garlic



Russet Potato



Brussels Sprouts



Italian Breadcrumbs



Red Onion



Beef Broth Concentrate



Red Grapes

HELLO GRAPES

Juicy, sweet and versatile!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, potato masher, strainer, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Balsamic Vinegar	1 tbsp	2 tbsp
Thyme	7 g	7 g
Garlic	6 g	12 g
Russet Potato	460 g	920 g
Brussels Sprouts	227 g	454 g
Italian Breadcrumbs	¼ cup	½ cup
Red Onion	113 g	113 g
Beef Broth Concentrate	1	2
Red Grapes	170 g	340 g
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Cook potatoes

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



Cook pan sauce

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions** and **remaining thyme**. Cook, stirring often, until **onions** soften, 3-4 min. Reduce the heat to medium. Add **broth concentrate**, **grapes**, **vinegar** and **½ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **grapes** soften and **mixture** is slightly reduced, 4-5 min. Season with **salt** and **pepper**.



Prep & roast sprouts

Meanwhile, strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Halve, peel, then thinly slice **half the onion** (whole onion for 4 ppl). Peel, then mince or grate **garlic**. Halve **grapes**. Cut **Brussels sprouts** in half. Toss **Brussels sprouts** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **bottom** of the oven, stirring halfway, until lightly browned, 18-20 min.



Mash potatoes

When **potatoes** are fork-tender, drain and return them to the same pot. Using a potato masher, mash **2 tbsp butter** and **¼ cup milk** (16 for 4 ppl) into **potatoes**, until smooth. Season with **salt** and **pepper**.



Form & cook meatballs

While the **Brussels** roast, combine **lamb**, **breadcrumbs**, **garlic**, and **½ tbsp thyme** (dbl for 4 ppl) in a medium bowl. Season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl). Shape **lamb mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to another parchment-lined baking sheet. Bake in the **middle** of the oven, until cooked through, 10-12 min.**



Finish and serve

Divide **mash** and **Brussels** between plates. Top **mash** with **meatballs** and spoon over **grape pan sauce**.

Dinner Solved!