



MAMA MIA MEATBALL MELTS

with Mozzarella, Potato Wedges, and Garlic Aioli



HELLO

COLAVITA
a trusted family brand.

Colavita all-natural Italian Tomatoes are crushed to perfection, and add the sweetness of garden ripe fresh tomatoes to your favorite dishes.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1060



Yukon Gold Potatoes



Potato Buns
(Contains: Eggs, Milk, Wheat)



Ground Beef



Tuscan Heat Spice



Mozzarella Cheese
(Contains: Milk)



Garlic



Mayonnaise
(Contains: Eggs)



Panko Breadcrumbs
(Contains: Wheat)



Colavita Italian Crushed Tomatoes

START STRONG

Why do we ask you to stir sugar into the sauce in step 4? This simple trick will help balance all the flavors out. Taste as you go, adding a pinch more sugar if you like, or some chili flakes from your pantry for a kick.

BUST OUT

- Small bowl
- Medium bowl
- Baking sheet
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Potato Buns **2** | **4**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Ground Beef* **10 oz** | **20 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Tuscan Heat Spice **1 TBSP** | **2 TBSP**
- Colavita Italian Crushed Tomatoes **13.76 oz** | **27.52 oz**
- Mozzarella Cheese **½ Cup** | **1 Cup**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP AND MAKE GARLIC AIOLI

Preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Mince or grate **garlic**. Halve **buns**. In a small bowl, combine **mayonnaise** and a small pinch of **garlic** (you'll use more later).



4 COOK MEATBALLS AND MAKE SAUCE

Meanwhile, heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **meatballs**; cook, turning occasionally, until browned and cooked through, 8-10 minutes. Transfer to a plate; discard fat from pan. Add a drizzle of **olive oil** to same pan over medium heat. Stir in **crushed tomatoes**, **¼ cup water** (½ cup for 4), **½ tsp salt** (1 tsp for 4), **½ tsp sugar** (1 tsp for 4), and remaining **garlic** and **Tuscan Heat Spice**. Simmer until thickened, 5-7 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4).

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2 FORM MEATBALLS

In a medium bowl, combine **beef**, **panko**, half the **Tuscan Heat Spice**, and **¾ tsp salt** (1½ tsp for 4 servings). Form into 10-12 1½-inch meatballs (20-24 for 4).



5 COAT MEATBALLS AND MELT CHEESE

Slice **meatballs** in half and gently stir into **sauce**. Once **potatoes** have roasted 20 minutes, remove baking sheet from oven and push potatoes to one side. Place **buns** cut sides up on empty side of sheet; sprinkle top buns with half the **mozzarella**. (For 4 servings, leave potatoes roasting and add buns to a second baking sheet; toast on middle rack.) Return to oven until potatoes are tender, cheese is melted, and buns are lightly toasted, 3-5 minutes.



3 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack for 20 minutes (you'll add more to the sheet then).



6 SERVE

Divide **buns** between plates; fill with as many **saucy meatballs** as you like and sprinkle with remaining **mozzarella**. (**TIP:** The sandwiches are supposed to be messy, so don't be afraid to pile them high!) Serve any extra meatballs and sauce on the side. Serve with **potato wedges** and **garlic aioli** for dipping.

ABOVE AND BEYOND

If you have some fresh herbs (say some parsley or basil), chop up a handful and sprinkle over your meatballs.

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