



Salisbury Steak Meatballs

with Mushroom Gravy, Peas & Smashed Potatoes

35 Minutes



Ground Beef



Yellow Potato



Cremini Mushrooms



Sour Cream



Green Peas



Yellow Onion



Beef Broth Concentrate



Dijon Mustard



All-Purpose Flour



Italian Breadcrumbs

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!

HELLO SALISBURY STEAK MEATBALLS

An American classic of ground beef and gravy!

Start here

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

Bust Out

Baking sheet, measuring spoons, potato masher, strainer, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Yellow Potato	300 g	600 g
Cremini Mushrooms	227 g	454 g
Sour Cream	3 tbsp	6 tbsp
Green Peas	56 g	113 g
Yellow Onion	113 g	113 g
Beef Broth Concentrate	2	4
Dijon Mustard	1 ½ tsp	3 tsp
All-Purpose Flour	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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Prep

Cut **potatoes** into ½-inch pieces. Thinly slice **mushrooms**. Peel, then cut the **onion** into ¼-inch pieces.



Cook potatoes

In a large pot, combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch). (Use the same for 4ppl.) Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until the **potatoes** are fork-tender, 10-12 min.



Prep & bake meatballs

While **potatoes** cook, line a baking sheet with parchment paper. Crumble **beef** into a large bowl. Add **breadcrumbs** and **Dijon mustard**. Season with **pepper**. Roll **beef mixture** into **8 equal-sized meatballs** (**NOTE**: 16 for 4ppl). Transfer **meatballs** to prepared baking sheet. Bake in the **middle** of the oven, until cooked through, 10-12 min.**



Cook veggies

While **meatballs** bake, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **onions**. Cook, stirring occasionally, until softened, 5-6 min. Season with **salt** and **pepper**.



Make mushroom gravy

Add **flour** and cook, stirring often, until coated, 1-2 min. Add **¾ cup water** (dbl for 4ppl) and **broth concentrate(s)** to the pan with **veggies**. Bring to a boil and cook, stirring often, until **sauce** thickens, 3-4 min. Stir in **peas** and cook until heated through, 1-2 min. Season with **salt** and **pepper**.



Finish & serve

When the **potatoes** are tender, drain and return to the same pot. Add **1 tbsp butter** (dbl for 4ppl), and **sour cream**. Using a potato masher, mash together until creamy. Season with **salt** and **pepper**. Divide **mash** between plates. Top with **meatballs**, then spoon **mushroom gravy** over **meatballs**.

Dinner Solved!