



# Saucy Beef & Pork Mozzarella Meatballs

with Potato Mash & Colourful Radish Salad

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Radish



Garlic



Mozzarella



Beef & Pork Mince



Aussie Spice Blend



Fine Breadcrumbs



Tinned Cherry Tomatoes



Garlic & Herb Seasoning



Deluxe Salad Mix



Diced Bacon

Prep in: 25-35 mins  
Ready in: 30-40 mins

When we say 'cheese', you say 'yes please'! We're delivering on that chant with a mozzarella cheese meatball extravaganza. With both beef and pork mince tossed in a tomato sauce and served on a warm blanket of mashed potatoes, we're putting smiles on everyone's face. Say cheese!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Milk, Egg, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large saucepan · Large frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b> (for the mash)	40g	80g
<b>milk*</b>	2 tbs	¼ cup
radish	1	2
garlic	3 cloves	6 cloves
mozzarella	½ packet (62.5g)	1 packet (125g)
beef & pork mince	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
tinned cherry tomatoes	1 tin	2 tins
garlic & herb seasoning	1 sachet	1 sachet
<b>balsamic vinegar*</b>	1 tsp	2 tsp
<b>brown sugar*</b>	1 tsp	2 tsp
<b>butter*</b> (for the sauce)	20g	40g
deluxe salad mix	½ medium bag	1 medium bag
<b>white wine vinegar*</b>	drizzle	drizzle
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3769kJ (901Cal)	530kJ (127Cal)
Protein (g)	47.9g	6.7g
Fat, total (g)	52.5g	7.4g
- saturated (g)	28.1g	4g
Carbohydrate (g)	58.5g	8.2g
- sugars (g)	24.2g	3.4g
Sodium (mg)	1452mg	204mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4354kJ (1041Cal)	573kJ (137Cal)
Protein (g)	55.8g	7.3g
Fat, total (g)	64.7g	8.5g
- saturated (g)	32.5g	4.3g
Carbohydrate (g)	58.6g	7.7g
- sugars (g)	24.2g	3.2g
Sodium (mg)	1851mg	243mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2023 | CW22



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## Make the mash

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add **butter (for the mash)** and the **milk** to the **potato** and season with **salt**. Mash until smooth. Cover to keep warm.

**TIP:** Save time and get more fibre by leaving the potato unpeeled.

**Little cooks:** Get those muscles working and help mash the potatoes!

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## Cook the sauce

- Wipe out frying pan, then return to medium heat with a drizzle of **olive oil**. Cook remaining **garlic** until fragrant, **1 minute**.
- Add **tinned cherry tomatoes**, **garlic & herb seasoning**, the **balsamic vinegar**, **brown sugar** and **butter (for the sauce)**. Stir to combine, then simmer until slightly thickened, **3-4 minutes**. Season to taste.
- Return **meatballs** to the pan, gently stirring to coat. Top with **mozzarella** and cover with a lid (or foil) until melted.

**TIP:** If the sauce is too thick, add a splash of water!

**Custom Recipe:** Add the bacon along with the meatballs.

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## Get prepped

- Meanwhile, thinly slice **radish**. Finely chop **garlic**. Thinly slice **mozzarella** (see **ingredients**).
- In a medium bowl, combine **beef & pork mince**, **Aussie spice blend**, **fine breadcrumbs**, the **egg** and half the **garlic**.
- Using damp hands, roll heaped spoonfuls of **mince mixture** into meatballs (4-5 per person). Transfer to a plate.

**Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into meatballs!

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## Make the salad

- While the sauce is cooking, combine **radish**, **deluxe salad mix** (see **ingredients**) and a drizzle of **white wine vinegar** and **olive oil** in a second medium bowl. Season to taste.

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## Cook the meatballs

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded). Transfer to a plate.

**Custom Recipe:** If you've add diced bacon, heat a large frying pan with a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up with a spoon, until golden, 6-7 minutes. Transfer to a plate. Continue with step.

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## Serve up

- Divide potato mash between plates. Top with saucy beef and pork mozzarella meatballs.
- Serve with radish salad. Enjoy!

## Rate your recipe

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