

Saucy Beef & Pork Mozzarella Meatballs

Grab your Meal Kit with this symbol

with Potato Mash & Colourful Radish Salad **KID FRIENDLY**



Garlic

Mozzarella



Aussie Spice

Blend

Beef & Pork Mince



Fine Breadcrumbs

Tinned Cherry Tomatoes

Mix





Seasoning



Pantry items

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

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.

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)

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter* (for the mash)	40g	80g
milk*	2 tbs	¼ cup
radish	1	2
garlic	3 cloves	6 cloves
mozzarella	1⁄2 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
egg*	1	2
tinned cherry tomatoes	1 tin	2 tins
garlic & herb seasoning	1 sachet	1 sachet
balsamic vinegar*	1 tsp	2 tsp
brown sugar*	1 tsp	2 tsp
butter* (for the sauce)	20g	40g
deluxe salad mix	½ medium bag	1 medium bag
white wine vinegar*	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

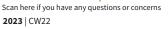
Avg Qty	Per Serving	Per 100g
Energy (kJ)	4354kJ (1041Cal)	573kJ (137Cal)
Protein (g)	55.8g	7.3g
Fat, total (g)	64.7g	8.5g
- saturated (g)	32.5g	4.3g
Carbohydrate (g)	58.6g	7.7g
- sugars (g)	24.2g	3.2g
Sodium (mg)	1851mg	243mg

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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!





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!



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.



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!



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.



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.



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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