



Meatballs in Bacon & Onion Gravy

with Cheesy Mash and Roasted Broccoli

Family 40 Minutes • 1 of your 5 a day

8



Potatoes



Italian Herbs



Panko Breadcrumbs



Pork Mince



Beef Mince



Red Onion



Cheddar Cheese



Bacon Lardons



Broccoli Florets



Chicken Stock Paste



Redcurrant Jelly

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Large Saucepan, Lid, Colander, Bowl, Measuring Jug, Frying Pan, Wooden Spoon, Plate, Baking Tray, Grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Italian Herbs	1 pot	1 pot	1 pot
Panko Breadcrumbs 13)	10g	20g	25g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Pork Mince**	120g	120g	240g
Beef Mince**	120g	240g	240g
Red Onion**	½	1	1
Cheddar Cheese 7) **	30g	45g	60g
Bacon Lardons**	60g	90g	120g
Broccoli Florets**	200g	300g	400g
Water for the Sauce*	125ml	200ml	250ml
Chicken Stock Paste	10g	15g	20g
Redcurrant Jelly	25g	37g	50g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	540g	100g
Energy (kJ/kcal)	2686 /642	498 /119
Fat (g)	30	6
Sat. Fat (g)	12	2
Carbohydrate (g)	53	10
Sugars (g)	8	2
Protein (g)	41	8
Salt (g)	2.23	0.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



Cook the Potatoes

Preheat your oven to 200°C. Bring a large saucepan of **water** with ½ **tsp** of **salt** to the boil. Chop the **potatoes** into 2cm chunks (peel first if you prefer). When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins. When cooked, drain in a colander and return to the pan, off the heat.



Sauce and Simmer

Add the **meatballs** back into the pan. Add the **water** (see ingredients for amount) and the **chicken stock paste** to the **meatballs**. Stir together well then lower the heat. Cover with a lid or foil and simmer until the **meatballs** are cooked, 6-7 mins. **IMPORTANT:** *The meatballs are cooked when no longer pink in the middle.*



Make the Meatballs

Meanwhile, put the **Italian herbs** and **panko breadcrumbs** into a large bowl. Add the **water for the meatballs** (see ingredients for amount) and mix together. Add the **pork** and **beef mince**, then season with **salt** and **pepper**. Using your hands, mix everything together until very well combined. Form the mixture into evenly sized balls, 5 per person. **IMPORTANT:** *Wash your hands after handling raw meat.*



Cheesy Mash

Meanwhile, grate the **cheese**. Mash the **potatoes** then stir in the **grated cheese**. **TIP:** *Add a splash of milk and a knob of butter if you have it.* Season to taste. Keep warm with the lid on while you finish off.



Cook the Broccoli

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **meatballs** and fry until browned all over and cooked through, 5-6 mins. Meanwhile, halve, peel and thinly slice the **red onion**. When the **meatballs** are browned, transfer to a plate. Drain any remaining fat from the pan, then add the **onion** and **bacon lardons**. Cook until the **onion** is soft, 4-5 mins, stirring occasionally. **IMPORTANT:** *Cook lardons thoroughly.* Meanwhile, halve any large **broccoli florets** and pop them on a baking tray. Drizzle with **oil** and season. Roast in the oven until browned and tender, 15-18 mins.



Finish Off

When the **meatballs** are cooked through, remove the lid and stir in the **redcurrant jelly**. Increase the heat and bubble the sauce until it is glossy and has thickened slightly, 1-2 mins. Share the **mash** between your plates and serve the **broccoli florets** alongside. Pop the **meatballs** on top of the **mash** and finish with a generous helping of **gravy**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.