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CHERRY-GLAZED PORK MEATBALLS with Mashed Potatoes & Roasted Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



PREP IN **10 MIN** READY IN **40 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

Ketchup
(1 TBSP | 2 TBSP)
Cooking Oil
(1 TBSP | 2 TBSP)

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

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**CHEF'S
TIP**

Want to really up your mashed potato game? Replace the splash of water in step 6 with half and half (YOLO), or stir in some cream cheese, sour cream, or grated Parmesan. If you've got any fresh herbs on hand (we especially love chives), they'll work great, too.

1.



Preheat oven to 425 degrees. Wash and dry produce. Peel and finely chop garlic. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Dice potatoes into ½-inch pieces. In a medium bowl, combine pork, half the panko (all for 4 servings), half the garlic, salt (we used ¾ tsp; 1 ½ tsp for 4), and pepper. Form into 10 1-inch meatballs (20 for 4).

↔ Swap in beef for pork.

2.



Toss carrots on a baking sheet with a drizzle of oil, salt, and pepper. Roast until browned and tender, 20–25 minutes. Meanwhile, place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 10–12 minutes. Drain and return potatoes to pot. Keep covered off heat until ready to mash.

3.



While potatoes cook, heat a drizzle of oil in a large pan over medium-high heat. Add meatballs and cook, rotating, until browned on all sides, 6–8 minutes (they'll finish cooking in step 5). Turn off heat; transfer to a plate. Wipe out pan.

4.



Heat a drizzle of oil in pan used for meatballs over medium heat. Add remaining garlic and cook, stirring, until fragrant, about 30 seconds. Stir in vinegar; cook until mostly evaporated, 1–2 minutes. Stir in jam, stock concentrate, 1 TBSP ketchup (2 TBSP for 4 servings), and 2 TBSP water (3 TBSP for 4).

5.



Return meatballs to pan with sauce; cook, stirring, until sauce has thickened and meatballs are coated and cooked through, 2–3 minutes more. Turn off heat and stir in 1 TBSP butter (2 TBSP for 4 servings) until melted.

6.



Mash potatoes with 2 TBSP butter (4 TBSP for 4 servings) and a splash of water until smooth and creamy. Season with salt and pepper. Divide mashed potatoes, carrots, and meatballs between plates. Top meatballs with any remaining glaze.

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