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## SWEET 'N' TANGY CHERRY MEATBALLS

with Roasted Zucchini & Garlic Mashed Potatoes

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated

 <b>Yukon Gold Potatoes*</b> (5   10)	 <b>Zucchini*</b> (1   2)	 <b>Cherry Jam</b> (1   2)	 <b>Soy Sauce</b> (1   2) <small>Contains: Soy</small>
 <b>White Bread*</b> (1   2) <small>Contains: Soy, Wheat</small>	 <b>Ground Beef*</b> (1   2)	 <b>Garlic Powder</b> (1   2)	 <b>Sour Cream*</b> (1   2) <small>Contains: Milk</small>

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

PREP IN **5 MIN** READY IN **35 MIN**



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



**Green Beans** 🌱  
(1 | 2)

### WHAT YOU'LL NEED

<b>Kosher Salt</b>	<b>Butter</b>	<b>Ketchup</b>
<b>Black Pepper</b>	(1 TBSP   2 TBSP) <small>Contains: Milk</small>	(3 TBSP   6 TBSP)
		<b>Cooking Oil</b>
		(1 tsp   2 tsp)

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In step 4, you'll be making a panade, meaning here a mixture of bread and water. (Psst—if you've got some, you can replace the water with the same amount of milk!) This easy trick helps keep your meatballs moist and tender. \*The more you know!\*

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons.

↔ **Trim green beans if necessary.**

2.



Place **potatoes** in a medium pot with enough **salted water** to **cover by 2 inches**. Bring to a boil and cook until very tender, 12–15 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash.

3.



While potatoes cook, in a small bowl, combine **jam**, **soy sauce**, and **3 TBSP ketchup** (6 TBSP for 4 servings). Season with **salt** and **pepper**. Reserve **half the cherry glaze** in a separate small bowl for serving (you'll use the rest in the next step).

4.



In a medium bowl, soak **bread** with **2 TBSP water** (4 TBSP for 4 servings); break up with your hands until pasty. Add **beef**, **half the garlic powder** (you'll use the rest later), **½ tsp salt** (1 tsp for 4), and **pepper**. Gently combine, then form into 1½-inch meatballs. Place on one side of a baking sheet. (For 4, spread meatballs out across entire sheet.) Brush or spoon **remaining cherry glaze** over meatballs.

5.



Toss **zucchini** on opposite side of sheet from **meatballs** with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, toss zucchini on a second baking sheet.) Roast until meatballs are cooked through and zucchini is browned and tender, 14–16 minutes.

↔ Once **meatballs** have roasted 5 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil**, **salt**, and **pepper**. Return to oven until meatballs are cooked through and green beans are browned and tender, 10–12 minutes.

6.



Meanwhile, mash **drained potatoes** with **sour cream**, **remaining garlic powder**, **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper** until smooth and creamy; add a **splash or two of reserved potato cooking liquid** if needed. Divide **mashed potatoes**, **zucchini**, and **meatballs** between plates. Drizzle meatballs with **reserved cherry glaze**.

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

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