EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Yukon Gold Potatoes* (5 | 10)



White Bread * (1 | 2)Contains: Soy, Wheat



Zucchini* (1 | 2)



Ground Beef* (8 oz | 16 oz)



Cherry Jam (1 | 2)



Garlic Powder (1 | 2)



Soy Sauce (1 | 2)Contains: Soy



Sour Cream *

(1 | 2)Contains: Milk 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

Kosher Salt Black Pepper

Butter (1 TBSP | 2 TBSP) Contains: Milk

Ketchup (3 TBSP | 6 TBSP)

Cooking Oil (1 tsp | 2 tsp)

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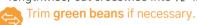
You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!



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!*



Preheat oven to 450 degrees. Wash and dry produce. Dice **potatoes** into $\frac{1}{2}$ -inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into $\frac{1}{2}$ -inch-thick half-moons.





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.



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).



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.

Roast meatballs for 5 minutes.



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 for 5 minutes, carefully toss green beans on opposite side of sheet with a drizzle of oil, salt, and pepper. (For 4 servings, toss green beans on a second baking sheet.) Roast until meatballs are cooked through and green beans are browned and tender, 10-12 minutes more.



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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