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## GRAVY LOVER'S MEATBALLS

with Roasted Garlic Mashed Potatoes & Broccoli

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

\* Keep refrigerated



**Yukon Gold Potatoes \***

(5 | 10)



**Yellow Onion**

(1 | 1)



**Garlic**

(3 Cloves | 6 Cloves)



**Broccoli Florets \***

(1 | 2)



**Ground Beef \***

(1 | 2)



**White Bread \***

(1 | 2)

*Contains: Wheat*



**Beef Stock Concentrate**

(1 | 2)



**Sour Cream \***

(1 | 2)

*Contains: Milk*

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

#### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Vegetable Oil**  
(2 tsp | 4 tsp)

**Butter**  
(3 TBSP | 6 TBSP)  
*Contains: Milk*

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains: Wheat*

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## CHEF'S TIP

In step 2, 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 all produce.** Peel **garlic**; finely chop 1 clove (2 cloves for 4 servings) and wrap remaining cloves in a small piece of foil. Halve, peel, and finely chop **onion**. Cut **broccoli florets** into bite-size pieces, if necessary. Dice **potatoes** into ½-inch pieces.



In a medium bowl, soak **bread** with 3 TBSP **water** (6 TBSP for 4 servings); break up with your hands until pasty. Stir in **beef**, **chopped garlic**, 2 TBSP **onion** (4 TBSP for 4), ½ tsp **salt** (1 tsp for 4), and plenty of **pepper**; form into 1-inch balls. Place on one side of a baking sheet along with **garlic foil packet**. Toss **broccoli** on empty side with a **large drizzle of oil**, **salt**, and **pepper**. (For 4, divide everything between 2 sheets.) Bake until meatballs are cooked through, broccoli is tender, and garlic is soft, 14–16 minutes.



While everything bakes, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 12–15 minutes. Drain and return potatoes to pot. Cover until ready to mash.



Meanwhile, melt 1 TBSP **butter** (2 TBSP for 4 servings) in a large pan over medium heat. Add **remaining onion** and a pinch of **salt** and **pepper**. Cook, stirring, until lightly browned, 8–10 minutes. Add 1 TBSP **flour** (2 TBSP for 4); stir until lightly browned, about 1 minute. Slowly stir in ¾ cup **water** (1½ cups for 4) and **stock concentrate**. Simmer until thickened, 2–4 minutes. Season with **salt** and **pepper**. Reduce heat to low.



Transfer **roasted garlic** to a cutting board; mash cloves with a fork until smooth. Add to pot with **potatoes** along with **sour cream** and 2 TBSP **butter** (4 TBSP for 4 servings). Mash until smooth and creamy, adding splashes of **water** (or **milk**, for an extra-rich experience) as necessary. Season with **salt** and **pepper**.



Add **meatballs** to pan with **gravy** and stir to coat. (If **gravy** is too thick, stir in a splash of warm water.) Divide **mashed potatoes** and **roasted broccoli** between plates. Top potatoes with meatballs and gravy.

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

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