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GRAVY LOVER'S MEATBALLS

with Green Beans & Roasted Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **10 MIN** READY IN **45 MIN**



Garlic
(3 Cloves | 6 Cloves)



Yellow Onion
(1 | 1)



Yukon Gold Potatoes*
(5 | 10)



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



Ground Beef*
(8 oz | 16 oz)



Green Beans*
(1 | 2)



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

Cooking Oil
(2 tsp | 4 tsp)

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

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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!*

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Peel **garlic**; finely chop one clove (**two cloves for 4 servings**) and wrap remaining cloves in a small piece of foil. Halve, peel, and finely chop **onion**. Trim **green beans** if necessary. Dice **potatoes** into ½-inch pieces.

2.



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**), **salt** (**we used ½ tsp; 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 **green beans** on empty side with a **large drizzle of oil**, **salt**, and **pepper**. (**For 4, divide everything between 2 sheets.**) Roast until **meatballs** are cooked through, garlic is softened, and green beans are tender, 10–12 minutes.

3.



While everything roasts, place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12–15 minutes. Drain and return potatoes to pot. Keep covered off heat until ready to mash.

4.



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, 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.

5.



Carefully transfer **roasted garlic** to a cutting board; mash with a fork until smooth. Add to pot with **drained 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 needed. Season with **salt** and **pepper**.

6.



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 green beans** between plates. Top potatoes with meatballs and gravy.

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

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