## **EveryPlate**

**10 MIN** 

45 MIN



## **GRAVY LOVER'S MEATBALLS**

with Roasted Garlic Mashed Potatoes & Broccoli

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

**★ Keep refrigerated**



Yukon Gold Potatoes\* (5|10)



White Bread \* (1 | 2)Contains: Wheat



**Yellow Onion** 

**Beef Stock** Concentrate



(3 Cloves | 6 Cloves)





Sour Cream \* (1|2)Contains: Milk



**Broccoli** Florets\* (1 | 2)



**Ground Beef\*** (1 | 2)

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

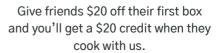
(2 tsp | 4 tsp)

Butter

(3 TBSP | 6 TBSP) Contains: Milk

Flour

(1 TBSP | 2 TBSP) Contains: Wheat



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# CHEF'S

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 3/4 cup water (11/2 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.

WK18 NJ-82