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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~!

1.



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.

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), 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.

3.



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.

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, 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.

5.



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**.

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 broccoli** between plates. Top potatoes with meatballs and gravy.

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

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