



Sweet and Spicy BBQ Meatballs

WITH CHEESY MASHED POTATOES AND CORN

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 1½ oz. BBQ Sauce
- 1 oz. Shredded Cheddar Cheese
- ¼ oz. Dijon Mustard
- ¼ cup Panko Breadcrumbs
- 5 oz. Corn Kernels
- 10 oz. Mashed Potatoes
- 1 oz. Sour Cream
- 3 tsp. BBQ Spice Rub
- ½ oz. Crispy Jalapeños

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 10 oz. Ground Turkey

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23381

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Steps 1, 2, and 3, baking uncovered, 15 minutes, adding ingredients, and baking uncovered again until pork reaches minimum internal temperature, 10-15 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1, 2, and 3, baking uncovered, 15 minutes, adding ingredients, and baking uncovered again until turkey reaches minimum internal temperature, 14-16 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 1, 2, and 3, baking uncovered, 15 minutes, adding ingredients, and baking uncovered again until burger is heated through, 10-15 minutes.



1. Prepare the Meatballs

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine half the **panko** (remaining is yours to use as you please!) and 2 Tbsp. **water** in a mixing bowl. Rest, 2 minutes.
- Add **ground beef**, **sour cream**, $\frac{1}{4}$ tsp. **salt**, and $\frac{2}{3}$ the **BBQ spice rub** (use less if spice-averse; reserve remaining for corn). Form mixture into six equally-sized meatballs. Place meatballs in provided tray.



2. Add the Potatoes and Corn

- Bake **meatballs** uncovered in hot oven, 15 minutes.
- Carefully remove tray from oven. Drain excess liquid from tray. Push meatballs to one side. *Tray will be hot! Use a utensil.*
- Add **mashed potatoes** and **cheese** to now-empty side of tray and stir vigorously to combine. Push to one corner.
- Combine **corn**, 1 tsp. **olive oil**, and remaining **BBQ spice rub** (use less if spice-averse) in now-empty corner of tray.



3. Bake the Meal

- Bake again uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 10-15 minutes.
- While meal bakes, in another mixing bowl, combine **BBQ sauce**, **mustard**, and a pinch of **salt**.
- Carefully remove tray from oven. Vigorously stir **mashed potatoes**.
- To serve, top meatballs with BBQ-mustard sauce, then **crispy jalapeños** (to taste). Bon appétit!