



NUTRITION per serving 134g carbohydrates 25g fat 58g protein 1718mg sodium



Calories
997



Prep & Cook Time
40-50 min.



Cook Within
5 days



Difficulty
Expert



Spice Level
Not Spicy



HOME CHEF

CUSTOMER FAVORITE

Mozzarella-Stuffed Meatball Sliders

with Parmesan fries

IN YOUR BOX

- 2 Russet Potatoes
- 10 oz. Ground Beef
- ¼ cup Panko Breadcrumbs
- 1 oz. Grated Parmesan Cheese
- 2 oz. Fresh Ciliegine Mozzarella
- 6 Slider Buns
- 4 fl. oz. Pizza Sauce

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

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- 2 Baking Sheets
- Mixing Bowl
- Small Pot

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BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **425 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare two baking sheets with foil and cooking spray

WHILE YOU COOK

- ❑ **Heads Up!** **Parmesan cheese** is used three times. Half is used to make **meatballs**, most of the remaining is sprinkled over **fries**, and a pinch garnishes dish.

FROM THE CHEF

Cheese inside cooked meatballs is very hot! To speed up the cooling process (and the journey from the plate to your tastebuds), slice in half.

Did you know...

Fresh mozzarella is often named by the size into which curds are formed. These sliders use cilliegine, or cherry-sized, mozzarella balls.



1

Start the Fries

Cut **potato** into ¼” sticks. Place on one prepared baking sheet and toss with 2 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Spread into a single layer and bake until lightly browned, 20 minutes, tossing fries halfway through. Remove from oven. *Fries will finish cooking in a later step.* While fries bake, prepare meatballs.



2

Form and Fill the Meatballs

Thoroughly combine **ground beef**, **panko**, half the **Parmesan cheese** (reserve remaining for fries), ½ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Divide into six equal-sized balls. Press your thumb into center of each ball and place a **mozzarella ball** into the well. Close meat around mozzarella, re-form into a ball, and place on one side of second prepared baking sheet. *Form a tight seal so cheese stays inside meatball.*



3

Roast Meatballs and Toast Buns

Roast **meatballs** until lightly browned, 20-25 minutes. *Don't worry if cheese leaks out of meatballs while roasting.* Carefully, place **slider buns** on other half of baking sheet and bake until buns are toasted and meatballs reach a minimum internal temperature of 160 degrees, 2-3 minutes.



4

Finish the Fries

After **fries** have cooked 20 minutes, toss again. Continue baking until golden brown, 10-12 minutes. Remove from oven and sprinkle with most of remaining **Parmesan** (reserve a pinch for garnish).



5

Heat the Sauce

Add **pizza sauce** to a small pot and place over medium heat. Bring sauce to a gentle boil, 2-3 minutes. Remove from burner.



6

Finish the Dish

Spoon **sauce** on bottom **slider bun** and place **meatball** in sauce. Top with a spoonful of sauce and garnish with reserved **Parmesan**. Top with top bun. Serve alongside **Parmesan fries**.