



#### In your box

- 6 Chive Sprigs
- 2 Russet Potatoes
- 2 oz. Sour Cream
- .3 oz. Butter
- 1 Tbsp. Cornstarch
- 10 oz. Ground Beef
- ¼ cup Italian Breadcrumbs
- 1 ½ tsp. Pot Roast Seasoning
- 5 oz. Peas
- 4 tsp. Beef Demi-Glace



## Sunday Supper Pot Roast Meatballs

with sour cream and chive mash

NUTRITION per serving—Calories: 735, Carbohydrates: 63g, Fat: 36g, Protein: 37g, Sodium: 1482mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**40-50 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ☐ ☐ ☐  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Cooking Spray

Baking Sheet, Medium Pot, Colander, 2 Mixing Bowls, Medium Non-Stick Pan

## 👑 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chives**



1

### Mash Potato and Prepare Ingredients

- Peel and cut **potatoes** into 1" dice. Bring a medium pot with potatoes, 8 cups **water**, and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until easily pierced, 18- 20 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander, then return to pot. Add **sour cream**, **butter**, a pinch of **chives** (reserve remaining for garnish), and ¼ tsp. salt. Mash until smooth. Add *potato cooking water 1 Tbsp. at a time until desired consistency is reached.*
- While potato simmers, mince chives.
- Combine **cornstarch** and ½ cup water in a mixing bowl. Set aside.



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### Make the Meatballs

- Add **ground beef**, **breadcrumbs**, **pot roast seasoning**, and ¼ tsp. **salt** to another mixing bowl and mix until thoroughly combined.
- Divide and roll mixture into six golf ball-sized meatballs.



3

### Sear the Meatballs

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **meatballs** to hot pan and stir often until browned on all sides, 4-6 minutes.
- Remove from burner.



4

### Roast the Meatballs and Peas

- Place **meatballs** on one half of prepared baking sheet. Roast in hot oven, 6 minutes.
- Remove from oven and carefully add **peas** to empty half of baking sheet. Toss peas with 1 tsp. **olive oil** and a pinch of **salt**.
- Cook until meatballs reach a minimum internal temperature of 160 degrees, 4-6 minutes.
- Wipe pan clean and reserve
- While meatballs and peas roast, make sauce.



5

### Make the Sauce

- Stir **cornstarch** and **water** until recombined.
- Return pan used to sear meatballs to medium-high heat. Add **beef demi-glace** and cornstarch-water mixture and bring to a boil.
- Remove from burner.
- Plate dish as pictured on front of card, spooning sauce over **meatballs** and garnishing **mash** with remaining **chives**. Bon appétit!