



Lamb Meatballs and Roast Potatoes

with melted mozzarella and tomato spinach sauce

40 – 45 mins

9



Irish Lamb Mince



Chopped Tomato with Onion & Garlic



Baby Spinach



Mozzarella



Breadcrumbs



Mustard



Worcester Sauce



Baby Potatoes

Pantry Items: Sugar, Oil, Salt, Pepper, Butter, Water



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2025-W01

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, oven dish

Ingredients

	2P	4P
Irish Lamb Mince	240 g	480 g
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Baby Spinach	60 g	120 g
Mozzarella	125 g	250 g
Breadcrumbs	1 pack	1 pack
Mustard	½ sachet	1 sachet
Worcester Sauce	1 sachet	2 sachets
Baby Potatoes	500 g	1000 g

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	491.1 kJ/ 117.4 kcal
Fat (g)	5.4 g
Sat. Fat (g)	2.8 g
Carbohydrate (g)	10.5 g
Sugars (g)	2.5 g
Protein (g)	6.2 g
Salt (g)	0.5 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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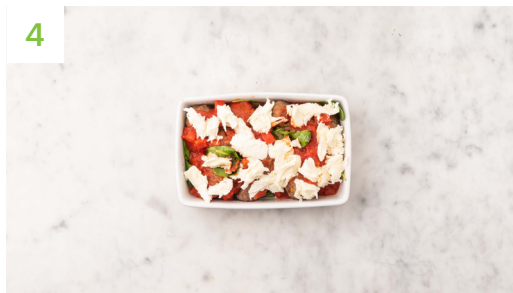


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Prep the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into quarters, halving larger quarters.
- Pop the **potatoes** onto a large (lined) baking tray.
- Toss with **salt, pepper** and a drizzle of **oil**.
- Spread out in a single layer (leaving room for the meatballs) then set the tray aside.



Mix in the Meatballs

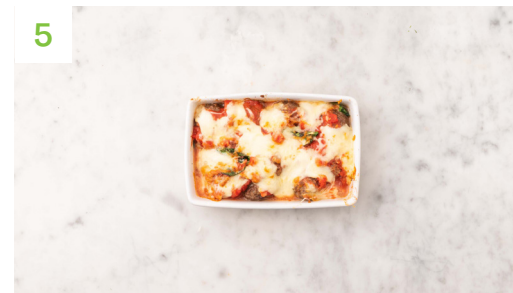
- When the **potatoes** and meatballs have been cooking for 15 mins, remove the **meatballs** from the oven (leaving the potatoes to cook).
- Add the meatballs to an oven dish.
- Stir in the simmered **spinach** sauce.
- Drain then roughly tear the **mozzarella**.
- Scatter the **mozzarella** evenly over the top.



Make Your Meatballs

- Add the **mince, breadcrumbs, half** a sachet of **mustard** (per 2P) and **Worcester sauce** to a large bowl.
- Season with **salt** and **pepper** then mix everything together by hand.
- Once combined, form into evenly-sized meatballs, 3-4 per person. **IMPORTANT:** Wash hands and equipment after handling raw meat.
- When the oven is hot, cook the **potatoes** and meatballs together for 15 mins.

TIP: Use two baking trays if necessary.



Melt the Mozzarella

- Place the oven dish below the **potatoes** in the oven.
- Bake everything until the **mozzarella** has melted and the **potatoes** are golden, 10-15 mins. **IMPORTANT:** Mince is cooked when no longer pink in the middle.



Simmer the Sauce

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Add the **chopped tomatoes**, 1 tsp **sugar** (per 2P) and 50ml **water** (per 2P).
- Simmer until slightly thickened, 5-7 mins.
- Stir in the **spinach** and cook until wilted and warmed through, 1-2 mins.
- Season to taste with **salt** and **pepper**. Stir through a knob of **butter**.



Finish and Serve

- Divide the **mozzarella** meatballs between plates.
- Serve with the crispy **potatoes** alongside.

Enjoy!