

DINNERLY



Turkey Meatballs with Buttered Egg Noodles & Peas

 20-30min  2 Servings

We know what you're thinking... "Just add sweatpants and a glass of vino."
We've got you covered!

WHAT WE SEND

- 2 pkts cream cheese ³
- 1 pkt turkey broth concentrate
- 1 oz panko (use ¼ cup) ¹
- 1 pkg ground turkey
- 6 oz egg noodles ^{2,1}
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- 1 large egg ²
- olive oil
- butter ³

TOOLS

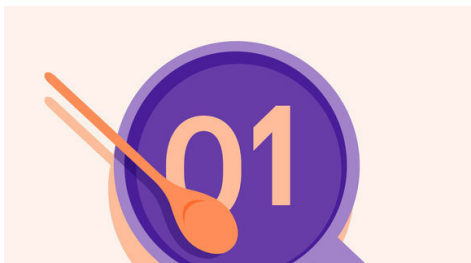
- medium pot with lid
- medium nonstick skillet
- fine-mesh sieve

ALLERGENS

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

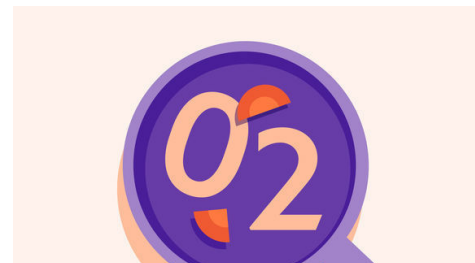
NUTRITION PER SERVING

Calories 730kcal, Fat 43g, Carbs 43g, Protein 42g



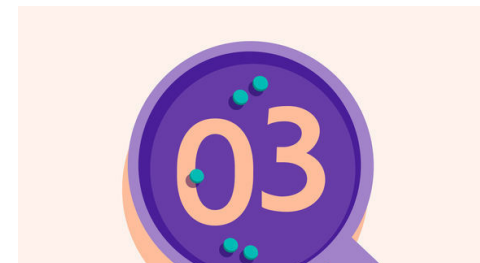
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Meanwhile, peel and finely chop **2 teaspoons garlic**. In a liquid measuring cup, whisk **all of the cream cheese, turkey broth concentrate, 1 cup water, 1 teaspoon of the chopped garlic, and 2 teaspoons flour** (it's okay if cream cheese mixture is lumpy).



2. Cook meatballs

In a medium bowl, combine **¼ cup of the panko, remaining chopped garlic, 1 large egg, ¾ teaspoon salt, and a few grinds of pepper**. Add **turkey** and knead to combine; form mixture into **10 meatballs**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add meatballs and cook, turning occasionally, until browned but not cooked through, 5–7 minutes.



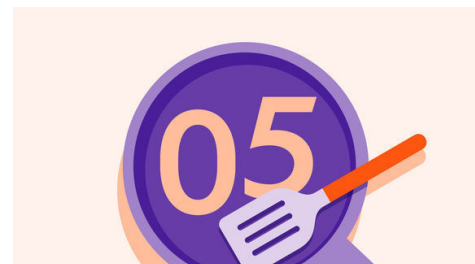
3. Make sauce

Remove skillet from heat, tilt, and spoon off as much **excess fat** as possible to discard. Return skillet to medium-high heat, then add **cream cheese mixture**. Bring sauce to a simmer, then reduce heat to medium. Continue to cook, basting **meatballs** with a spoon, until sauce is reduced and meatballs are cooked through, 5–6 minutes.



4. Cook noodles & peas

While **meatballs** simmer, add **¾ of the noodles** to boiling water and cook until tender, 5–6 minutes. Stir in **peas** and cook, about 2 minutes. Drain peas and noodles. Return to pot and stir in **2 tablespoons butter** until melted and combined; season to taste with **salt and pepper**.



5. Finish & serve

Spoon **buttered egg noodles and peas** into shallow bowls, then top with **creamy turkey meatballs and sauce**. Enjoy!



6. Crunch, crunch!

Toast up some breadcrumbs! Coat them in olive oil, toss with chopped garlic, season with salt and pepper, and toast in the oven until fragrant and golden-brown. Mix them with freshly chopped parsley and even a bit of crushed red pepper for a little spice. Dust them over the top for texture bliss!