

DINNERLY



Thanksgiving 2-for-1 Sides!

Mashed Potatoes & Green Beans Almondine



40-50min



2 Servings

Need to spread double the holiday cheer (without double the time in the kitchen)? Here's two recipes in one package! These creamy mashed potatoes are sure to reappear in your dreams. And wait til you try green beans almondine-style: this French preparation gives them bright, nutty flavors. We've got you covered! (2p-plan serves 4; 4p-plan serves 8— nutrition reflects 1 portion of mashed potatoes and almondine)

WHAT WE SEND

- 4 potatoes
- 3 (1 oz) sour cream ¹
- 8 oz cream cheese ¹
- 1 lemon
- ¼ oz granulated garlic
- 1 lb green beans
- 1 oz sliced almonds ²
- ½ oz fried onions

WHAT YOU NEED

- kosher salt & ground pepper
- 8 Tbsp butter ¹
- ¼ cup milk ¹

TOOLS

- 2 medium pots
- potato masher or fork
- microplane or grater
- medium skillet

COOKING TIP

If green bean sauce appears watery, continue to simmer and shake. If sauce appears greasy, add another tablespoon or two of water and stir rapidly to re-emulsify.

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 47g, Carbs 57g, Protein 12g



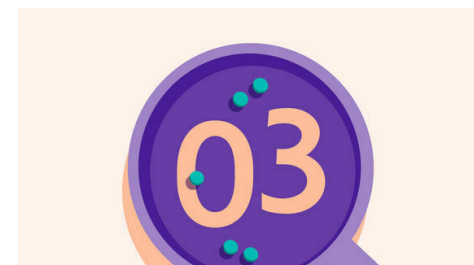
1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until easily pierced with a knife, about 15 minutes. Drain and return to pot off heat.



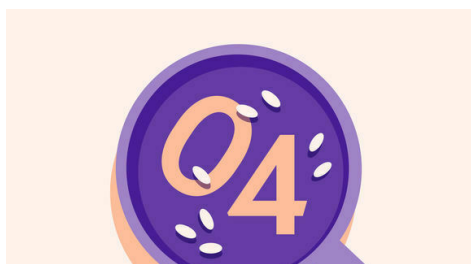
2. Mash potatoes

To pot with **potatoes**, add **all of the sour cream, cream cheese, and 4 tablespoons butter**; mash with a potato masher or fork until smooth. Add **¼ cup milk** (or more depending on desired consistency), and fold with a spatula to combine.



3. Serve mashed potatoes

Season **creamy mashed potatoes** to taste with **salt and pepper**. Cover to keep warm or serve immediately with **butter** over top, if desired. Enjoy!

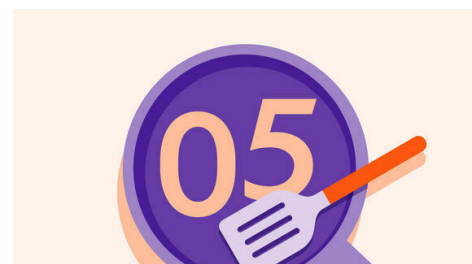


4. Prep ingredients

Bring a medium pot of **salted water** to a boil over high heat.

Into a small bowl, finely grate **1 teaspoon lemon zest** and squeeze **1½ tablespoons juice**. Stir in **2 tablespoons water** and **½ teaspoon granulated garlic**; set aside for step 6.

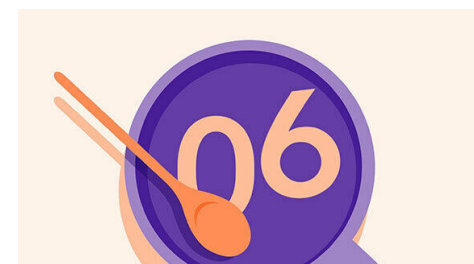
Trim stem ends from **green beans**. Fill a large bowl halfway with **water and ice**.



5. Blanch beans, start sauce

Add **green beans** to boiling **salted water**; cook until crisp-tender, about 3 minutes. Transfer to **ice bath** and let chill completely. Drain and pat dry with a kitchen or paper towel.

In a medium skillet over medium, heat **4 tablespoons butter** and **almonds**; cook, stirring frequently, until almonds are browned and nutty, 4–6 minutes.



6. Finish, serve green beans

To skillet with **almonds**, add **lemon mixture**; increase heat to high. Rapidly stir until sauce is glossy, 30–60 seconds. Add **beans**; reduce heat to medium. Cook, tossing, until warmed through, 1 minute. Season to taste with **salt and pepper**.

Serve **green beans almondy** topped with **fried onions**. Enjoy!