

DINNERLY



Pesto Chicken Meatballs with Tomato Sauce & Mashed Potatoes



20-30min



2 Servings

This reminds us of the kids nursery rhyme: "On top of spaghetti all covered with cheese, I lost my poor meatball when somebody sneezed. It rolled off the table, it rolled on the floor, and then my poor meatball rolled out the door. It rolled in the garden and under a bush, and then my poor meatball was nothing but mush." Problem solved! The mashed potatoes make sure these meatballs don't go ast...

WHAT WE SEND

- ground chicken
- russet potato
- garlic
- plum tomatoes
- 7
- 1,6
- 7

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- medium skillet
- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 53g, Carbs 54g, Protein 34g



1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Place in a medium saucepan and cover with cold water by 1 inch. Add **2 teaspoons salt**, cover, and bring to a boil. Uncover and cook until potatoes are tender, 10–12 minutes. Reserve **¼ cup potato water**, then drain and return potatoes to saucepan.



2. Make tomato sauce

Finely chop **tomatoes**. Peel and finely chop **1 teaspoon garlic**. Heat garlic and **1 tablespoon oil** in a medium skillet over medium-high until sizzling, about 1 minute. Add chopped tomatoes and **¼ cup water**. Bring to a simmer and cook, mashing with a potato masher, until **sauce** is smooth and reduced to 1 cup, about 5 minutes. Season to taste with **salt** and **pepper**.



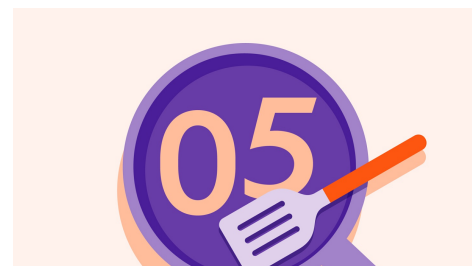
3. Shape & cook meatballs

Preheat broiler with a rack in the center. In a medium bowl, combine **chicken**, **panko**, **3 tablespoons of the pesto**, **½ teaspoon salt**, and **a few grinds pepper**. Mix with your hands. Shape into **6 (2-inch) meatballs**. Place meatballs on an **oiled** baking sheet. Broil on center rack until cooked through and golden brown, 6–8 minutes.



4. Mash potatoes

Return saucepan with **potatoes** to medium heat and cook, stirring frequently, until pale, dry, and just beginning to break apart, about 1 minute. Add **sour cream**, **reserved cooking water**, and **1 tablespoon butter**, and to potatoes; mash using a masher or fork until smooth, stirring to incorporate ingredients. Season to taste with **salt** and **pepper**.



5. Serve

Rewarm **tomato sauce**, if necessary. Serve **meatballs** on top of **mashed potatoes** with sauce spooned over top. Drizzle with **remaining pesto** and **a bit of olive oil**, if desired. Enjoy!



6. Make it ahead!

Season, mix, and shape the meatballs in advance. Hold them in an airtight container until you're ready to bake them for dinner.