

# DINNERLY



## Swedish Meatballs with Egg Noodles & Peas

No chopping. No slicing. No knife required!



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these Swedish meatballs with egg noodles? Personally, we'd choose B. This dish requires absolutely no prepwork—just stir the sauce together and cook the other ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 6 oz egg noodles <sup>3,2</sup>
- 5 oz peas
- 1 pkt turkey broth concentrate
- 1 pkt Dijon mustard
- ½ lb pkg ready to heat beef meatballs <sup>3,1,2</sup>
- 2 (1 oz) sour cream <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>

### TOOLS

- large pot
- large nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 870kcal, Fat 47g, Carbs 76g, Protein 36g



#### 1. Cook pasta & peas

Bring a large pot of **salted water** to a boil over high. Add **pasta** and cook, stirring occasionally to avoid clumping, about 6 minutes. Add **peas**; cook until peas are tender and pasta is al dente, about 2 minutes more. Drain and return to pot with **2 tablespoons butter**. Cover to keep warm off heat until ready to serve.



#### 2. Mix sauce, cook meatballs

While **pasta** and **peas** cook, in a liquid measuring cup, stir to combine **turkey broth concentrate**, **Dijon**, **1 cup water**, and **1 tablespoon flour**.

Melt **1 tablespoon butter** in a large nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned and warmed through, 3–5 minutes.



#### 3. Finish & serve

To skillet with meatballs, add **sauce mixture**; bring to a simmer. Reduce heat to medium and cook, stirring often, until sauce is thick enough to coat the back of a spoon, 3–5 minutes. Stir in **all of the sour cream** and season to taste with **salt** and **pepper**.

Serve **noodles and peas** topped with **Swedish meatballs** and **gravy**. Enjoy!



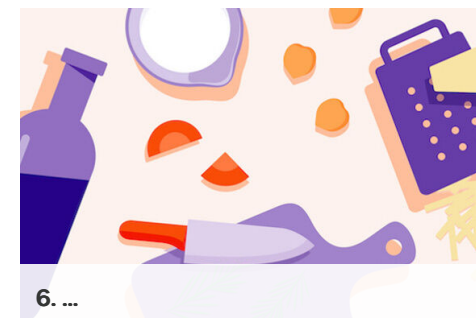
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!