

DINNERLY



Chicken Sausage Meatballs with Mashed Potatoes, Peas & Gravy



20-30min



2 Servings

Forecast is cloudy with a chance of meatballs. Chicken sausage meatballs that is! With a lot of inspo from Swedish meatballs, these meatballs are coated in a luscious, savory gravy and served over a bed of mashed potatoes. A tart and tangy cranberry relish is just what you need to balance each bite. We've got you covered!

WHAT WE SEND

- turkey broth concentrate
- dried cranberries
- russet potatoes
- peas
- garlic
- 10 oz pkg ground turkey
- 1 oz cream cheese ²

WHAT YOU NEED

- all-purpose flour ¹
- butter ²
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- colander
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 34g, Carbs 92g, Protein 29g



1. Make mashed potatoes

Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan, along with **2 teaspoons salt** and enough water to cover by 1-inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork. Reserve **2 tablespoons potato water**. Drain and return potatoes to saucepan. Cover to keep warm.



2. Make cranberry relish

While **potatoes** cook, in a medium nonstick skillet, combine **cranberries**, **½ cup water**, **1 tablespoon sugar**, and **a pinch each salt and pepper**. Bring to a simmer, and cook until mixture is thick and jammy and reduced to ½ cup, about 4 minutes. Mash cranberries with a fork. Transfer relish to a small bowl, and cover to keep warm. Rinse and dry skillet.



3. Sauté peas

Peel and finely chop **1 large garlic clove**. Melt **1 teaspoon butter** in same skillet over medium-high. Add **peas**, **chopped garlic**, and **a pinch each salt and pepper**. Cook, stirring, until peas are tender and heated through, 2-3 minutes. Transfer to a bowl and cover to keep warm.



4. Make meatballs

Whisk together **¾ cup water**, **broth concentrate**, **cream cheese**, and **2 teaspoons flour** (it's OK if cream cheese is lumpy). Heat **1 tablespoon oil** in same skillet over medium-high. Use 2 spoons to scoop 8 (1½-inch) mounds of **chicken** into skillet. Cook until well browned, but not cooked through, turning, about 5 minutes. Stir **broth mixture**, then add to skillet.



5. Finish & serve

Bring **sauce** to a simmer; continue to cook, spooning sauce over **meatballs** until sauce is reduced to ½ cup and meatballs are cooked through, 6-7 minutes. Return **potatoes** to medium heat; add **2 tablespoons butter** and **reserved potato water**. Mash well; season to taste with **salt** and **pepper**. Serve **meatballs** and **sauce** with **potatoes**, **peas**, and **relish** alongs...



6. Take it to the next level

Add chopped fresh dill on top of the meatballs before serving. A side of crusty toasted pumpernickel or rye bread would be great to sop up all of the delicious sauces and relish.