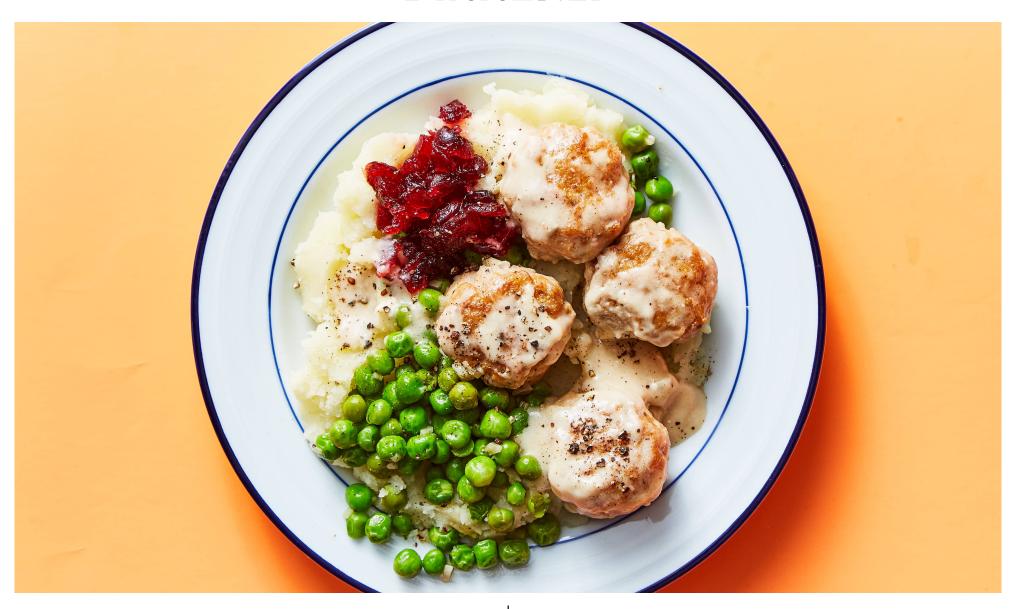
DINNERLY



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 % 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.