

DINNERLY



No Chop! Swedish Meatballs & Egg Noodles

with Peas & Gravy



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 ^{1,3}
- 5 oz peas
- 1 pkt turkey broth concentrate
- 1 oz panko ¹
- ¼ oz all-purpose spice blend
- 10 oz pkg grass-fed ground beef
- 2 (1 oz) sour cream ⁷
- 1 (¼ oz) Dijon mustard

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ³
- butter ⁷
- all-purpose flour ¹

TOOLS

- large pot
- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

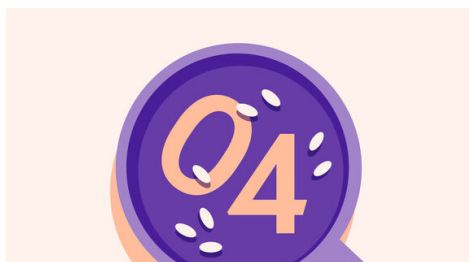
NUTRITION PER SERVING

Calories 990kcal, Fat 44g, Carbs 85g, Protein 47g



1. Cook pasta & peas

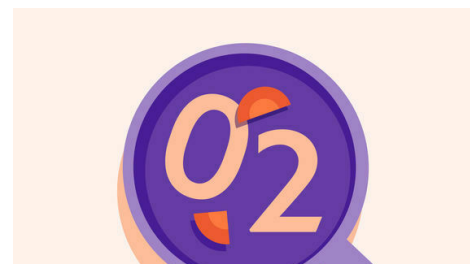
Bring a large pot of **salted water** to a boil over high heat. Add **pasta** and cook, stirring occasionally to avoid clumping, about 6 minutes. Add **peas**; cook until peas are tender and pasta is al dente, about 2 minutes more. Drain and return to pot with **2 tablespoons butter**. Cover to keep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



4. 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 back of a spoon, 3–5 minutes. Stir in **all of the sour cream** and season to taste with **salt** and **pepper**.

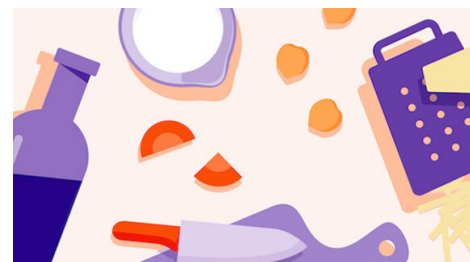
Serve **noodles and peas** topped with **Swedish meatballs** and **gravy**. Enjoy!



2. Mix sauce & meatballs

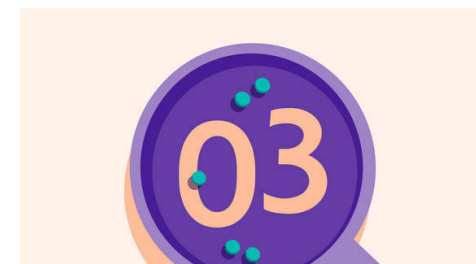
Meanwhile, in a liquid measuring cup, stir to combine **broth concentrate**, **Dijon**, **1 cup water**, and **1 tablespoon flour**.

In a medium bowl, add **beef**, **¼ cup panko**, **2 teaspoons all-purpose seasoning**, **1 large egg**, **several grinds of pepper**, and **½ teaspoon salt**. Knead gently to combine. Shape into 8 meatballs.



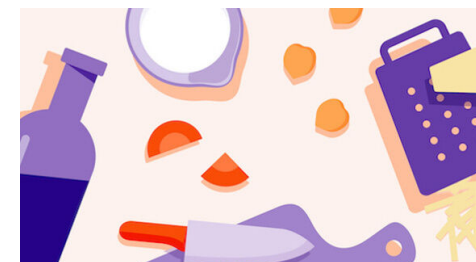
5. ...

What were you expecting, more steps?



3. Cook meatballs

Melt **1 tablespoon butter** in a large nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until just cooked through, 12–16 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!