

DINNERLY



Appy Hour! Sweet & Sour Meatballs with Sticky Cranberry Glaze



under 20min



2 Servings

Just wait til you hear all the oohs and ahhs when you pass around this sweet and sour appetizer. With such a big flavor payoff, they won't believe how easy it was to make. Just cook the cranberry glaze, pour it over the meatballs, and you're done in three steps! Less time cooking, more time for festivities. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 (1 oz) dried cranberries
- 2 (½ oz) apricot preserves
- ½ oz honey
- ¼ oz cornstarch
- 2 (½ lb) pkgs ready to heat beef meatballs

WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- butter ⁷
- kosher salt & ground pepper
- neutral oil

TOOLS

- small saucepan
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 36g, Carbs 52g, Protein 16g



1. Make cranberry glaze

In a small bowl, whisk **cornstarch** and ¼ **cup water**.

Finely chop **cranberries**. Add to a small saucepan with **apricot preserves**, **honey**, **cornstarch slurry**, ½ **cup water**, 2 **tablespoons vinegar**, 1 **tablespoon butter**, and a **pinch each of salt and pepper**. Bring to a simmer over medium-high heat. Reduce heat to medium; cook, stirring occasionally, until cranberries soften, 2–3 minutes.



2. Cook meatballs

In a large nonstick skillet, heat 1 **tablespoon oil** over medium-high until shimmering. Add **meatballs** and cook, stirring once or twice, until browned all over, 6–8 minutes. Drain **oil**; leave meatballs in skillet.



3. Finish & serve

Reduce heat to medium; stir in **glaze**. Lightly season with **salt** and **pepper**. Cook, turning **meatballs** until cooked through and glaze is thick and glossy, 3–4 minutes.

Serve **sweet and sour meatballs** and **cranberry glaze** on a serving platter. Drizzle with **any remaining glaze** from skillet. Use toothpicks for serving. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!