Martha's Best Creamy Swedish Meatballs

with Egg Noodles & Cranberry Relish

🕐 30-40min 🍴 2 Servings

What makes a meatball Swedish? Like any traditional food, recipes vary from cook to cook, but a few key characteristics generally remain the same. First, Swedish meatballs are small, often cocktail-size. And second, they are cooked in a rich, creamy, broth-based sauce. Serving the meatballs over egg noodles isn't mandatory, but it does make for an especially delicious dinner duo, since they soak up every bit of the gravy.

1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve and finely chop **½ cup shallot**.

In a medium bowl, combine **cranberries, ½ cup water, 1 tablespoon sugar**, and **a pinch each of salt and pepper**.

In another medium bowl, whisk to combine **broth concentrate, mascarpone, 1 cup water**, and **1 tablespoon flour**.

2. Cook cranberry relish

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **half of the chopped shallots**; cook until softened, about 2 minutes.

Add **cranberry mixture**, bring to a simmer, and cook until thick, jammy, and reduced to ½ cup, 5-7 minutes. Coarsely mash cranberries with a fork; return to same bowl and cover to keep warm. Rinse and dry skillet.

3. Cook meatballs

In another medium bowl, combine **panko, remaining chopped shallots, 1 large egg, ¾ teaspoon salt**, and **¼ teaspoon pepper**.

Add **beef**, and gently knead or stir to combine. Form mixture into 10 meatballs. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add meatballs and cook, turning once or twice, until browned but not cooked through, 6–8 minutes.

4. Add sauce

Remove from heat; tilt the skillet and spoon off and discard as much fat as possible. Return pan to medium-high, then add **mascarpone** mixture.

Bring **sauce** to a simmer and continue to cook, basting meatballs with a spoon, until sauce is reduced and **meatballs** are cooked through, 6–8 minutes.

5. Cook noodles

While **sauce** simmers, roughly chop **dill**. Add **¾ of the noodles** to boiling water (save rest for own use) and cook until tender, 5–6 minutes.

Stir in **peas** and cook about 2 minutes more. Drain. Return peas and noodles to pot and stir in **2 tablespoons butter** and **half of the chopped dill**.

6. Serve

Spoon **noodles** into shallow bowls and top with **meatballs** and **sauce**. Garnish with **remaining dill**, and serve with **cranberry relish** alongside. Enjoy!