



Skillet French Onion Ready to Heat Meatballs

with Wedge Salad & Creamy Dressing



20-30min



2 Servings

Here, ready made beef meatballs and sweet caramelized onions come together in a skillet to create a new spin on the classic flavors of French onion soup—all covered in a blanket of melted fontina cheese. The brothy sauce and cheesy meatballs are served over tender egg noodles that are perfect for sopping up all the French onion goodness.

What we send

- 6 oz egg noodles ^{3,2}
- 1 yellow onion
- garlic
- ½ lb pkg ready to heat beef meatballs ^{3,1,4,2}
- 1 pkt beef broth concentrate
- ¼ oz fresh thyme
- 1 oz sour cream ¹
- 1 romaine heart
- 2 (2 oz) shredded fontina ¹

What you need

- kosher salt & pepper
- butter ¹
- neutral oil
- all-purpose flour ²
- apple cider vinegar

Tools

- large saucepan
- medium ovenproof skillet

Allergens

Milk (1), Wheat (2), Egg (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1170kcal, Fat 73g, Carbs 88g, Protein 47g



1. Cook noodles & prep

Bring a large saucepan of **salted water** to a boil. Add **egg noodles** and cook, stirring occasionally, until al dente, 5-6 minutes. Drain noodles, return to pot, and toss with **1 tablespoon butter**; cover to keep warm. Halve, peel, and thinly slice **all of the onion**. Finely chop **¼ teaspoon garlic**.



2. Brown meatballs

Heat **1½ tablespoons oil** in a medium ovenproof skillet. Add **meatballs**; cook until browned all over, 4-5 minutes. Transfer to a plate. Discard any **fat** from skillet.



3. Caramelize onions

Melt **1 tablespoon each of butter and oil** in same skillet over medium heat. Add **onions** and season with **salt**. Cook, stirring occasionally, until onions are tender and deeply browned, 8-10 minutes (if skillet is dry, add 1 tablespoon water at a time, as needed). In a liquid measuring cup, whisk **beef broth concentrate** and **1 cup water** until smooth.



4. Make sauce

Add **½ tablespoon flour** to **onions** over medium-high heat, stirring to coat. Add **broth mixture, garlic**, and **1 thyme sprig**. Cook, stirring, until sauce is slightly thickened, about 3 minutes. Return **meatballs** to skillet, then reduce heat to medium-low. Simmer until meatballs are warmed through, about 3 minutes.



5. Make wedge salad

Preheat broiler with top rack 6 inches from heat source. In a medium bowl, whisk **sour cream, 1 teaspoon vinegar**, and **1 tablespoon oil**; season with **salt** and **pepper**. Halve **romaine** lengthwise, making 2 wedges. Transfer wedges to a serving plate and drizzle dressing over top.



6. Broil meatballs & serve

Discard **thyme sprig** from sauce. Sprinkle **cheese** over **meatballs**. Broil on top oven rack until cheese is melted and browned in spots, 1-3 minutes. Serve **egg noodles** with **meatballs** and **French onion sauce** spooned over top. Serve **wedge salad** alongside. Enjoy!