

DINNERLY



Saucy Skillet French Onion Meatballs with Egg Noodles



20-30min



2 Servings

Most things are better when piled over buttery egg noodles. This is the perfect marriage of two familiar flavors—French onion soup and stroganoff—finished with a blanket of melted cheese. We've got you covered!

WHAT WE SEND

- 6 oz egg noodles ^{3,2}
- 1 yellow onion
- 3¼ oz mozzarella ¹
- ½ lb pkg ready to heat beef meatballs ^{3,1,4,2}
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- neutral oil
- all-purpose flour ²

TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

COOKING TIP

Refrigerate meatballs and use within 5 days.

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 1030kcal, Fat 60g, Carbs 84g, Protein 43g



1. Cook noodles

Bring a large saucepan of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally, until al dente, 5–6 minutes. Drain noodles and return to saucepan. Toss with **1 tablespoon butter** and cover to keep warm off heat.

Halve and thinly slice **onion**. Coarsely grate **mozzarella** on the large holes of a box grater.



2. Brown meatballs

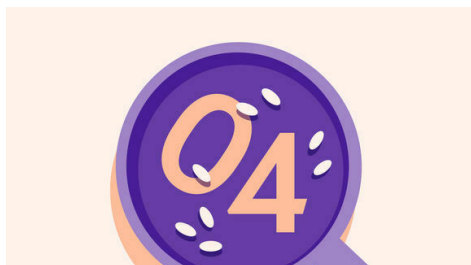
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **meatballs** and cook, turning occasionally, until golden-brown all over and mostly cooked through, 5–7 minutes. Transfer to a plate.



3. Caramelize onions

Preheat broiler with a rack in the top position.

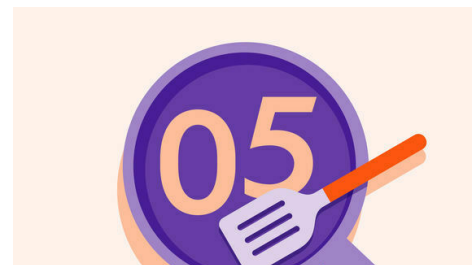
Melt **2 tablespoons butter** in same skillet over medium heat. Add **sliced onions**; season with **salt**. Cook, stirring, until onions are tender and deeply browned (if skillet gets too dry, add 1 tablespoon water at a time, as needed), 8–10 minutes.



4. Make French onion sauce

In a measuring cup, whisk to combine **broth concentrate** and **1 cup water**.

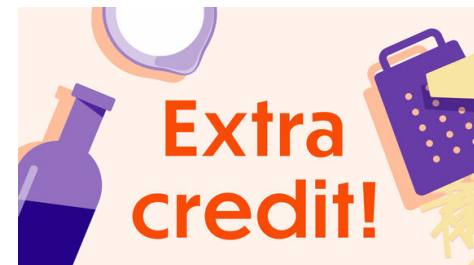
To skillet with **onions** over medium-high, add ½ **tablespoon flour**, stirring to coat. Stir in **broth mixture** and cook, stirring, until sauce is slightly thickened, about 3 minutes. Return **meatballs** to skillet, then reduce heat to medium-low. Simmer until meatballs are cooked through, 2–3 minutes.



5. Finish & serve

Sprinkle **mozzarella** over **meatballs** in skillet. Broil on top oven rack until **cheese** is melted and browned in spots, 1–3 minutes (watch closely as broilers vary).

Serve **egg noodles** with **French onion meatballs** and **sauce** spooned over top. Enjoy!



6. Make it ahead!

Make it to dinnertime in a quick 1, 2, 3 by making your meatballs ahead of time! Mix and shape your meatballs the night before, and keep in an air-tight container in the fridge. Bring the meatballs to room temperature before browning in step 2.