

DINNERLY



Creamy Turkey Meatballs with Mashed Potatoes, Broccoli & Gravy



20-30min



2 Servings

Forecast? Cloudy, with a chance of meatballs. Turkey meatballs, that is! With a lot of inspo from Swedish meatballs, ours are coated in a luscious, savory gravy, and served over a bed of creamy mashed potatoes. A tart and tangy cranberry relish is just what you need to balance each bite. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 (1 oz) dried cranberries
- ½ lb broccoli
- 1 pkt turkey broth concentrate
- 1 oz cream cheese ⁷
- 10 oz pkg ground turkey

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- garlic
- butter ⁷
- all-purpose flour (or gluten-free alternative)
- olive oil
- ¼ cup milk ⁷

TOOLS

- medium saucepan
- medium nonstick skillet
- potato masher or fork

ALLERGENS

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

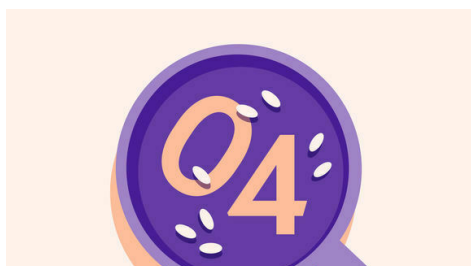
NUTRITION PER SERVING

Calories 880kcal, Fat 47g, Carbs 84g, Protein 34g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high. Uncover and cook until easily pierced with a fork, about 10 minutes. Drain and return potatoes to saucepan off heat. Cover to keep warm until step 5.



4. Make meatballs & sauce

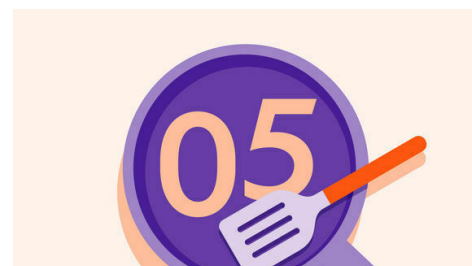
In a small bowl, whisk together **broth concentrate**, **cream cheese**, **¾ cup water**, and **2 teaspoons flour**.

In same skillet, heat **1 tablespoon oil** over medium-high. Use 2 spoons to scoop **8 (1½-inch wide) mounds of turkey** into skillet. Cook until well browned, but not cooked through, turning occasionally, about 5 minutes. Stir **broth mixture**, then add to skillet.



2. Make cranberry relish

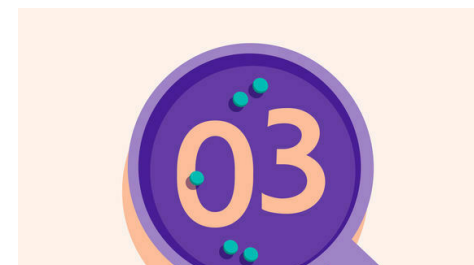
While **potatoes** cook, in a medium nonstick skillet, stir to combine **cranberries**, **½ cup water**, **1 tablespoon sugar**, and **a pinch each of salt and pepper**. Bring to a simmer over medium-high; cook until thick, jammy, and reduced to ½ cup, about 4 minutes. Mash cranberries with a potato masher or fork. Transfer to a small bowl; cover to keep warm until ready to serve. Rinse and dry skillet.



5. Mash potatoes & serve

Bring **sauce** to a simmer over medium-high; cook, spooning sauce over **meatballs** until sauce is reduced to ½ cup, and meatballs are cooked through, 6–7 minutes. Return **potatoes** to medium heat with **2 tablespoons butter** and **¼ cup milk**. Mash with a potato masher or fork; season to taste.

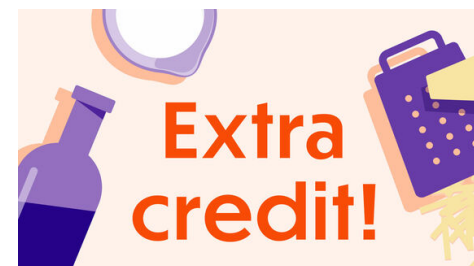
Serve **meatballs** and **sauce** with **potatoes**, **broccoli**, and **relish** alongside. Enjoy!



3. BROCCOLI VARIATION

Finely chop **1 teaspoon garlic**. Cut **broccoli** into 1/2-inch florets, if necessary.

Melt **1 tablespoon butter** in same skillet over medium-high. Add **broccoli**, **chopped garlic**, and **a pinch each of salt and pepper**. Cook, stirring, until broccoli is browned and tender, about 5 minutes. Transfer to a bowl and cover to keep warm until ready to serve.



6. Take it to the next level

Add chopped fresh dill on top of the meatballs before serving. A side of crusty toasted pumpernickel or rye bread would be great to sop up all of the delicious sauces and relish.