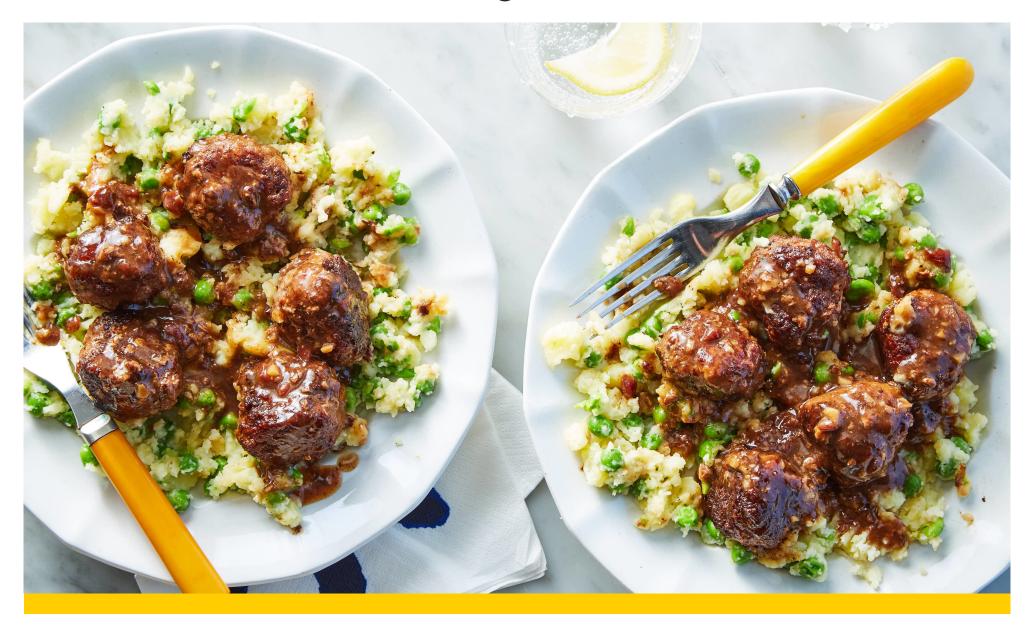
MARLEY SPOON



Swedish Turkey Meatballs

over Garlic Mashed Potatoes





Italian-style meatballs get a lot of the meatball spotlight, but we think sweet and sour turkey meatballs deserve their own bit of recognition. The tangy brown sauce includes sweet apricot preserves as well as turkey broth for a savory flavor. It's draped over the top of the meatballs and a bed of garlic mashed potatoes, making this a pretty perfect plate.

What we send

- garlic
- 2 Yukon gold potatoes
- 1 oz panko ³
- 10 oz pkg ground turkey
- 1 pkt turkey broth concentrate
- 2 (½ oz) apricot preserves
- ¼ oz cornstarch
- 5 oz peas

What you need

- kosher salt & ground pepper
- 1 large egg ¹
- sugar
- butter ²
- neutral oil
- · red wine vinegar

Tools

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

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 34g, Carbs 78g, Protein 36g



1. Prep ingredients

Finely chop **1 tablespoon garlic**. Peel **potatoes**, then cut into 1-inch pieces. Bring a medium saucepan of **salted water** to a boil; cover to keep warm over low heat until step 4.



2. Prep meatballs

In a medium bowl, combine 1 large egg, 1/4 cup panko, 1 teaspoon of the chopped garlic, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Let sit for 5 minutes for panko to absorb the egg. Add turkey and knead or stir to combine. Using slightly moistened hands, form mixture into 10 equal-sized meatballs. Set aside until step 5.



3. Make sauce

In a measuring cup or small bowl, combine broth concentrate, all of the apricot preserves, 1 cup water, 2 tablespoons vinegar, and 1½ teaspoons each of cornstarch and sugar. Reserve for step 6.



4. Cook mashed potatoes

Add potatoes and 1 teaspoon of the chopped garlic to saucepan with boiling water; cook until tender, 7-9 minutes.

Add peas and cook, 2 minutes. Reserve 3 tablespoons cooking water then drain.

Return potatoes, peas, and garlic to saucepan. Add 1 tablespoon butter and coarsely mash. Add 1 tablespoon reserved cooking water as needed to loosen. Cover to keep warm over low heat.



5. Brown meatballs

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **meatballs** (should sizzle vigorously) and cook, turning once or twice, until browned but not cooked through, 6-8 minutes. Stir **remaining chopped garlic** into skillet. Cook until fragrant, about 1 minute.



6. Finish & serve

Add **reserved sauce** to skillet with **meatballs**. Simmer, turning meatballs occasionally in sauce, until **sauce** is thick and glossy, and meatballs are cooked through, 6-7 minutes. Season **gravy** and **garlic mashed potatoes** to taste with **salt** and **pepper**. Spoon **meatballs and gravy** over **garlic mashed potatoes** and serve. Enjoy!