

DINNERLY



Cheesy French Onion Chicken 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 (except this time, with ground chicken)—finished with a blanket of melted cheese. We've got you covered!

WHAT WE SEND

- 6 oz egg noodles ^{1,3}
- 1 yellow onion
- 2 (2 oz) shredded fontina ²
- 10 oz pkg ground chicken
- 1 oz panko ³
- ¼ oz granulated garlic
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter ²
- 1 large egg ¹
- neutral oil
- all-purpose flour ³

TOOLS

- large saucepan
- medium ovenproof 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

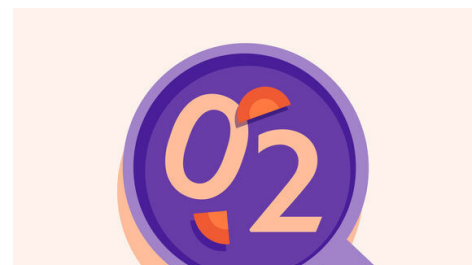
Calories 1150kcal, Fat 60g, Carbs 87g, Protein 69g



1. Cook noodles

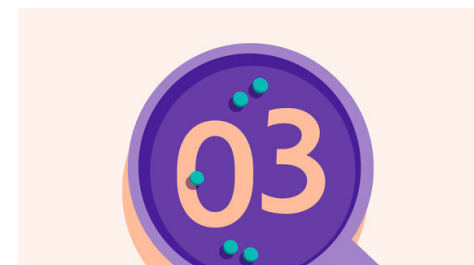
Bring a large saucepan of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally, until al dente, 5–6 minutes. Drain noodles and return to saucepan. Toss with **1 tablespoon butter** and cover to keep warm off heat.

Halve and thinly slice **onion**.



2. Brown meatballs

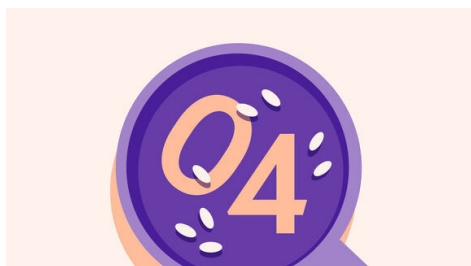
In a large bowl, mix to combine **chicken, panko, a pinch of granulated garlic, 1 large egg, ¾ teaspoon salt, and a few grinds of pepper**. Shape into **8 meatballs (2 tablespoons each)**. Heat **1½ tablespoons oil** in a medium ovenproof skillet. Add meatballs and cook until browned all over (will not be cooked through), 4–6 minutes. Transfer to a paper towel-lined plate.



3. Caramelize onions

Preheat broiler with a rack in the top position.

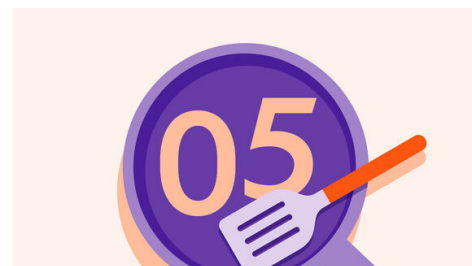
Discard any fat in skillet and melt **2 tablespoons butter** in same skillet over medium heat. Add **sliced onions**; season with **salt**. Cook, stirring, until onions are tender and deeply browned (if skillet gets too dry, add 1 tablespoon water at a time, as needed), 8–10 minutes.



4. Make French onion sauce

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

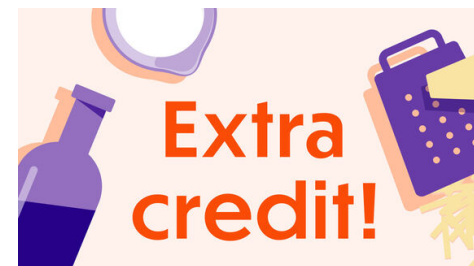
To skillet with onions over medium-high, add **½ tablespoon flour**, stirring to coat. Stir in **broth mixture** and cook, stirring, until sauce is slightly thickened, about 3 minutes. Return **meatballs** back to skillet, then reduce heat to medium-low. Simmer until meatballs are cooked through, 2–3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



5. Finish & serve

Sprinkle **fontina** 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.