

DINNERLY



Appy Hour! Sweet & Sour Meatballs with Sticky Cranberry Glaze



under 20min



2 Servings

Just wait til you hear all the oohs and ahhs when you pass around this sweet and sour appetizer. With such a big flavor payoff, they won't believe how easy it was to make. Just cook the cranberry glaze, pour them over the meatballs, and you're done in three steps! Less time cooking, more time for festivities. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of meatballs)

WHAT WE SEND

- ¼ oz cornstarch
- 2 (1 oz) dried cranberries
- 2 (½ oz) apricot preserves
- ½ oz honey
- 2 (½ lb) pkgs ready to heat beef meatballs ^{1,2,3,4}

WHAT YOU NEED

- red wine vinegar (or vinegar of your choice)
- butter ²
- kosher salt & ground pepper
- neutral oil

TOOLS

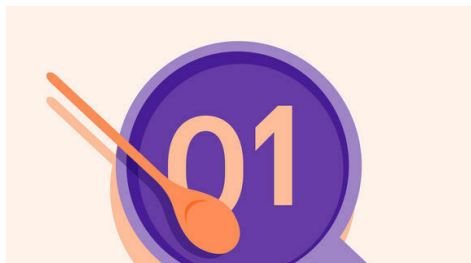
- small saucepan
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

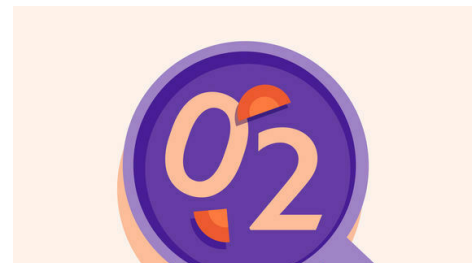
Calories 430kcal, Fat 26g, Carbs 31g, Protein 18g



1. Make cranberry glaze

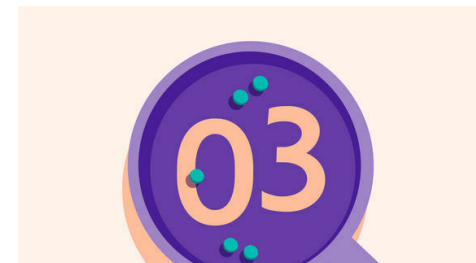
In a small bowl, whisk **cornstarch** with ¼ **cup water**.

Finely chop **cranberries**; add to a small saucepan. Stir in **all of the apricot preserves, honey, ½ cup water, 2 tablespoons vinegar, 1 tablespoon butter, cornstarch slurry**, and season with **salt and pepper**. Bring to a simmer over medium-high; reduce heat to medium and cook, stirring, until cranberries soften, 2–3 minutes.



2. Cook meatballs

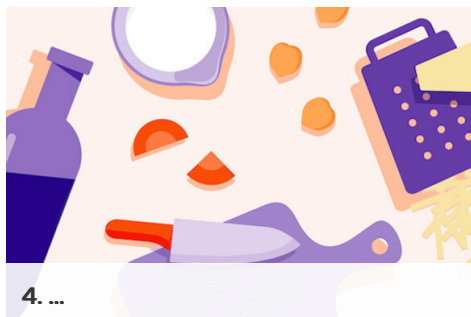
In a large nonstick skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **meatballs** and cook, stirring once or twice, until browned all over, 6–8 minutes. Drain **oil**; leave meatballs in skillet.



3. Finish & serve

Reduce heat to medium; stir in **glaze**. Lightly season with **salt and pepper**. Cook, turning **meatballs** in glaze until cooked through and glaze is thick and glossy, 3–4 minutes.

Serve **sweet and sour meatballs** and **cranberry glaze** on a serving platter. Drizzle with **any remaining glaze** from skillet. Use toothpicks for serving. Enjoy!



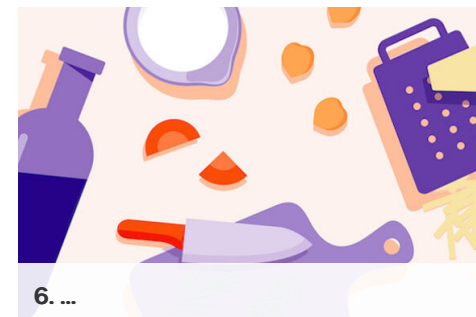
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!