

# DINNERLY



## Chicken Sausage Meatballs with Mashed Potatoes, Peas & Gravy



20-30min



2 Servings

Forecast? Cloudy, with a chance of meatballs. Chicken sausage 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

- 1 russet potato (1 lb)
- 2 oz dried cranberries
- garlic (use 1 large clove)
- 5 oz peas
- 1 pkt turkey broth concentrate
- 1 oz pkt cream cheese<sup>1</sup>
- 10 oz pkg ground turkey

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- butter<sup>1</sup>
- all-purpose flour<sup>2</sup>
- olive oil
- milk<sup>1</sup>

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 810kcal, Fat 40g, Carbs 85g, Protein 33g



### 1. Cook potatoes

Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan along with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork. Drain and return potatoes to saucepan. Cover to keep warm.



### 2. Make cranberry relish

Meanwhile, combine **cranberries**,  $\frac{1}{2}$  cup **water**, **1 tablespoon sugar**, and **a pinch each salt and pepper** in a medium nonstick skillet. Bring to a simmer, and cook until mixture is thick, jammy, and reduced to  $\frac{1}{2}$  cup, about 4 minutes. Mash cranberries with a potato masher or fork. Transfer relish to a small bowl, and cover to keep warm. Rinse and dry skillet.



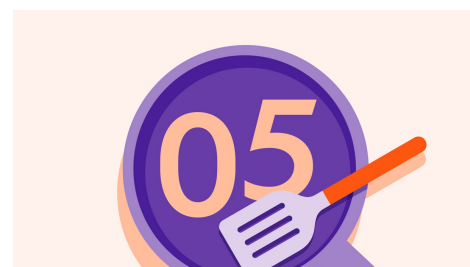
### 3. Sauté peas

Peel and finely chop **1 teaspoon garlic**. Melt **1 teaspoon butter** in same skillet over medium-high. Add **peas**, **chopped garlic**, and **a pinch each salt and pepper**. Cook, stirring, until peas are tender and heated through, 2-3 minutes. Transfer to a bowl and cover to keep warm.



### 4. Make meatballs

Whisk together **broth concentrate**, **cream cheese**,  $\frac{3}{4}$  cup **water**, and **2 teaspoons flour**. Heat **1 tablespoon oil** in same skillet over medium-high. Remove **sausage meat** from casing, if necessary. Use 2 spoons to scoop 8 (1½-inch) mounds of chicken into skillet. Cook until well browned, but not cooked through, turning, about 5 minutes. Stir **broth mixture**; add to skillet.



### 5. Mash potatoes & serve

Bring **sauce** to a simmer; continue to cook, spooning sauce over **meatballs** until sauce is reduced to  $\frac{1}{2}$  cup and meatballs are cooked through, 6-7 minutes. Return **potatoes** to medium; add **2 tablespoons butter** and  $\frac{1}{4}$  cup **milk**. Mash well; season to taste with **salt** and **pepper**. Serve **meatballs** and **sauce** with **potatoes**, **peas**, and **relish** alongside. Enjoy!



### 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.