



Egg Noodles and Meatballs

with Cherry Jam and Salad



30-40min



2 Servings

These Swedish meatballs are juicy and fragrant with warm spices—nutmeg and allspice. The trick is to brown the meatballs nicely in the skillet and use those flavorful meat juices to make a creamy gravy. Egg noodles have the perfect wide surface for catching all that sauce. We couldn't resist a dollop of sour cherry jam for a sweet accompaniment. Cook, relax and enjoy!

What we send

- ground sirloin
- cherry jam
- baby kale
- fresh parsley
- shallots
- allspice
- white wine vinegar

What you need

- 1 large egg
- all-purpose flour ¹
- coarse salt
- freshly ground black pepper

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 800.0kcal, Fat 28.9g, Proteins 51.1g, Carbs 81.4g



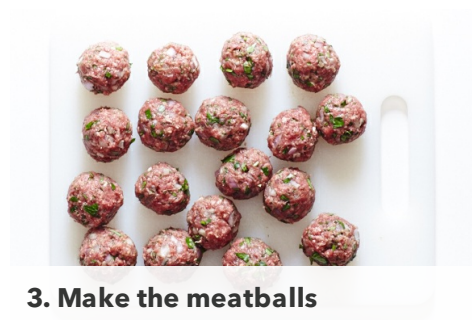
1. Cook the noodles

Bring a pot of salted water to a boil. Add 8 oz egg noodles (save the rest for another time or cook them all) and cook until al dente, about 8 minutes. Reserve 1 cup pasta water then drain. Toss noodles with 1 tablespoon oil. Set aside and keep warm.



2. Make the mixture

Peel and finely chop shallots. Remove parsley leaves and finely chop. In a large bowl, combine breadcrumbs and 1 tablespoon water; let stand until softened, 2 minutes. Beat in 1 egg then add meat, nutmeg, allspice, ½ the shallot, ¼ cup parsley (reserving a little for garnish at the end), ¾ teaspoon salt and a few grinds of pepper. Mix until combined.



3. Make the meatballs

Roll mixture into 1½-2-inch balls.



4. Cook meatballs

Heat 2 tablespoons oil in a large skillet over medium-high. Add meatballs and cook until browned and cooked through, about 10 minutes. Transfer meatballs to a plate, leaving oil behind. (If little to no oil left in pan, add 1 tablespoon oil).



5. Make sauce

Add remaining shallot to pan and cook until softened, 3 minutes. Add 2 tablespoons vinegar and cook until evaporated, 1 minute. Add 1 tablespoon flour, cook 30 seconds, then whisk in sour cream and pasta water. Simmer until sauce thickens slightly, scraping up browned bits from the pan, about 3 minutes. Season with salt and pepper. Stir in meatballs.



6. Make salad

Toss baby kale with 2 teaspoons oil and remaining vinegar. Season to taste with salt and pepper. Divide egg noodles between plates and top with meatballs, sauce, and a sprinkle of parsley. Serve with jam. Enjoy!