

DINNERLY



Sweet & Sour Meatballs with Sticky Cranberry Glaze



under 20min



2 Servings

Wanna kick off Turkey Day on the right foot? Your guests will be feeling pretty thankful once you pass around this sweet and sour appetizer. And you can get them out of the kitchen in a flash thanks to our ready to heat meatballs—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)

WHAT WE SEND

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

WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- butter ¹
- sugar
- all-purpose flour ²
- kosher salt & ground pepper
- neutral oil

TOOLS

- small saucepan
- large skillet

ALLERGENS

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

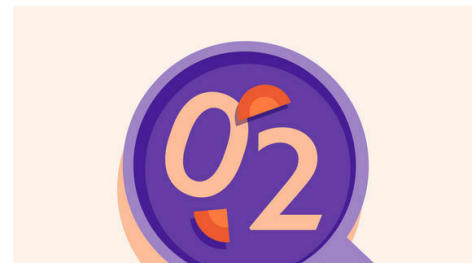
NUTRITION PER SERVING

Calories 410kcal, Fat 26g, Carbs 24g, Protein 20g



1. Make cranberry glaze

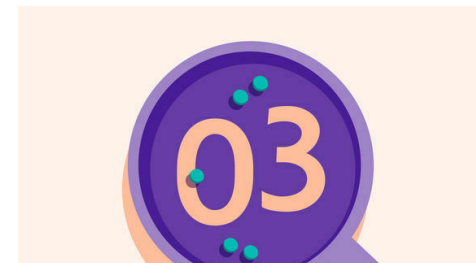
Finely chop **cranberries**. In a small saucepan, stir to combine **cranberries, all of the apricot preserves, ¾ cup water, 2 tablespoons vinegar, 1 tablespoon butter, 1½ teaspoons each of sugar and flour, and a pinch each of salt and pepper**. Bring to a simmer over medium-high; reduce heat to medium and cook, stirring occasionally, until cranberries soften, 2–3 minutes.



2. Cook meatballs

In a large 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.

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, 2–3 minutes.



3. Serve

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!