

DINNERLY



Saucy Skillet French Onion 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—finished with a blanket of melted cheese. We've got you covered!

WHAT WE SEND

- 6 oz pkg egg noodles ^{1,3}
- 1 medium yellow onion
- 3¼ oz pkg mozzarella ⁷
- garlic
- 10 oz pkg grass-fed ground beef
- 1 oz pkt panko ^{1,6}
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- 1 large egg ³
- neutral oil
- all-purpose flour ¹

TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

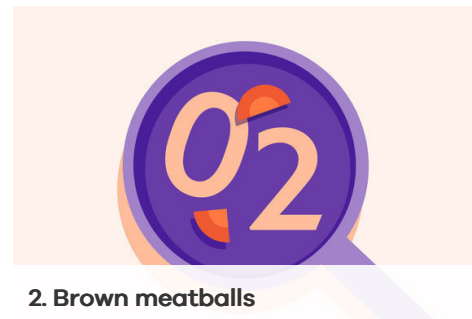
Calories 1230kcal, Fat 76g, Carbs 86g, Proteins 55g



1. Cook noodles

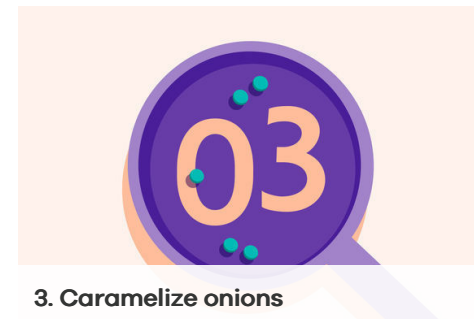
Bring a large saucepan of **salted water** to a boil. Add **egg noodles** and cook, stirring occasionally, until al dente, 5–6 minutes. Drain noodles and return to saucepan. Toss with **1 tablespoon butter** and cover to keep warm off heat.

Halve and thinly slice **all of the onion**. Coarsely grate **mozzarella** on the large holes of a box grater. Finely chop **¼ teaspoon garlic**.



2. Brown meatballs

In a large bowl, knead to combine **beef, panko, chopped garlic, 1 large egg, ¾ teaspoon salt, and a few grinds of pepper**. Shape mixture 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. Discard any fat in skillet.



3. Caramelize onions

Preheat broiler with a rack in the top position.

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

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



4. Make French onion sauce

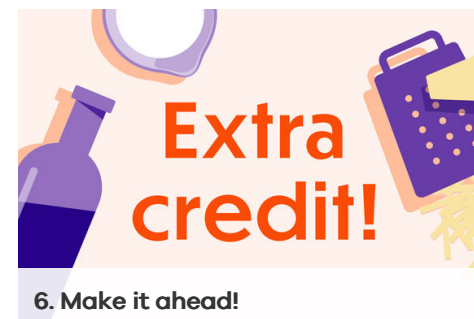
Add **½ tablespoon flour** to skillet over medium-high, stirring to coat **onions**. Stir in **broth mixture**. Cook, stirring occasionally, until sauce is slightly thickened, about 3 minutes. Add **meatballs** back to skillet, then reduce heat to medium-low. Simmer until meatballs are cooked through,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



5. Finish & serve

Sprinkle **mozzarella** 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.