

# DINNERLY



## Swedish Meatballs with Egg Noodles & Peas:

No chopping. No slicing. No knife required!



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these Swedish meatballs with egg noodles? Personally, we'd choose B. This dish requires absolutely no prepwork—just stir the sauce together and cook the other ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 6 oz pkg egg noodles <sup>3,2</sup>
- 5 oz pkg peas
- 1 pkt turkey broth concentrate
- 1 pkt Dijon mustard
- ½ lb pkg ready to heat beef meatballs <sup>3,1,2</sup>
- 2 (1 oz) pkts sour cream <sup>1</sup>

### WHAT YOU NEED

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

### TOOLS

- large pot
- large nonstick 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 870kcal, Fat 47g, Carbs 76g, Protein 36g



#### 1. Cook pasta & peas

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, 6 minutes. Add **peas**; cook until peas are tender and pasta is al dente, about 2 minutes more. Drain and return to pot with **2 tablespoons butter**. Cover to keep warm off heat.



#### 2. Mix sauce, cook meatballs

While **pasta** and **peas** cook, in a liquid measuring cup, mix **turkey broth concentrate, mustard, 1 cup water, and 1 tablespoon flour**.

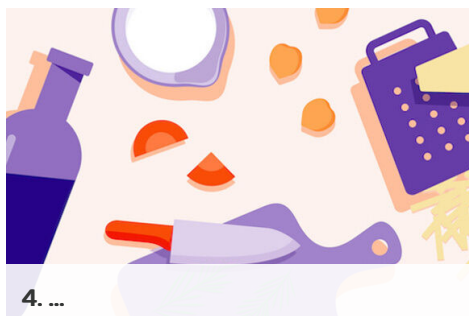
Heat **1 tablespoon butter** in a large nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes.



#### 3. Finish & serve

Add **sauce mixture** to skillet with meatballs; bring to a simmer. Reduce heat to medium and cook, stirring often, until **sauce** is thick enough to coat back of a spoon; 3–5 minutes. Stir in **all of the sour cream** and season to taste with **salt and pepper**.

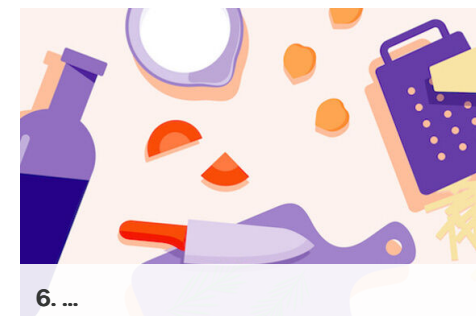
Serve **noodles and peas** with **Swedish meatballs**; spoon **sauce** over top. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!