

DINNERLY



Thanksgiving 2-for-1 Sides!

Mashed Potatoes & Brussels Almondine



1h



2 Servings

Need to spread double the holiday cheer (without double the time in the kitchen)? Here's two recipes in one package! These creamy mashed potatoes are sure to reappear in your dreams. And wait til you try Brussels sprouts almondine-style: this French preparation gives them bright, nutty flavors. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of mashed potatoes and almondine)

WHAT WE SEND

- 4 potatoes
- 3 (1 oz) sour cream ¹
- 8 oz cream cheese ¹
- 1 lb Brussels sprouts
- 1 lemon
- ¼ oz granulated garlic
- 1 oz sliced almonds ²
- ½ oz fried onions

WHAT YOU NEED

- kosher salt & ground pepper
- 8 Tbsp butter ¹
- ¼ cup milk ¹
- olive oil

TOOLS

- medium pot
- potato masher or fork
- rimmed baking sheet
- microplane or grater
- small skillet

COOKING TIP

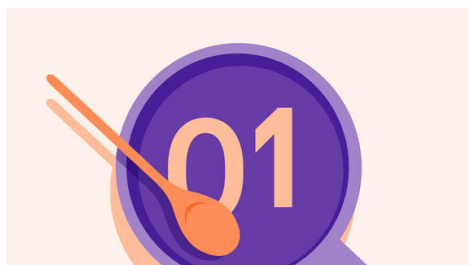
If Brussels sprouts sauce appears watery, continue to simmer and shake. If sauce appears greasy, add another tablespoon or two of water and stir rapidly to re-emulsify.

ALLERGENS

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

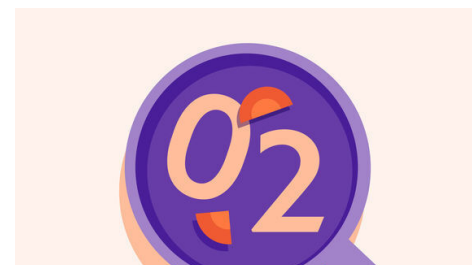
NUTRITION PER SERVING

Calories 690kcal, Fat 47g, Carbs 57g, Protein 13g



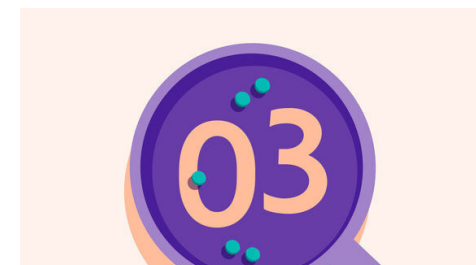
1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until easily pierced with a knife, about 15 minutes. Drain and return to pot off heat.



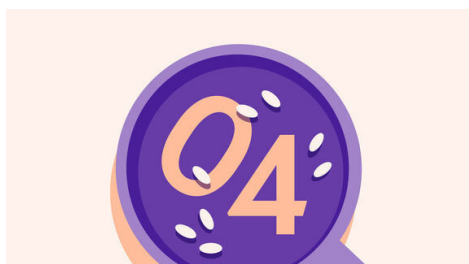
2. Mash potatoes

To pot with **potatoes**, add **all of the sour cream, cream cheese, and 4 tablespoons butter**; mash with a potato masher or fork until smooth. Add **¼ cup milk** (or more depending on desired consistency), and fold with a spatula to combine.



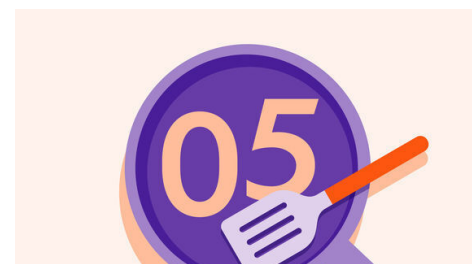
3. Serve mashed potatoes

Season **creamy mashed potatoes** to taste with **salt and pepper**. Cover to keep warm or serve immediately with **butter** over top, if desired. Enjoy!



4. Roast Brussels sprouts

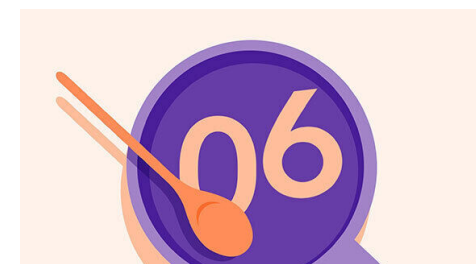
Preheat oven to 450°F with a rack in the center. Trim **Brussels sprouts**, remove any tough outer leaves if necessary, then halve (or quarter, if large). Toss on a rimmed baking sheet with **a drizzle of oil**; season with **salt and pepper**. Roast on center oven rack until tender and charred in spots, 25–30 minutes. Transfer to a bowl.



5. Brown butter

Into a small bowl, finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon juice**. Stir in **½ teaspoon granulated garlic**; set aside for step 6.

In a small skillet over medium, heat **4 tablespoons butter** and **almonds**; cook, stirring frequently, until almonds are browned and nutty, 4–6 minutes.



6. Finish & serve

To skillet with **almonds**, add **lemon mixture**; increase heat to high. Rapidly stir until sauce is glossy, 30–60 seconds. Pour over **Brussels sprouts** and toss to coat. Season to taste with **salt and pepper**.

Serve **Brussels sprouts almondine** topped with **fried onions**. Enjoy!