

DINNERLY



Chicken Sausage Meatballs with Mashed Potatoes, Peas & Gravy

 20-30min  4 Servings

Forecast is cloudy with a chance of meatballs. Chicken sausage meatballs that is! With a lot of inspo from Swedish meatballs, these meatballs are coated in a luscious, savory gravy and served over a bed of mashed potatoes. A tart and tangy cranberry relish is just what you need to balance each bite. We've got you covered!

WHAT WE SEND

- garlic
- turkey broth concentrate
- chicken sausage
- dried cranberries
- russet potatoes
- peas

WHAT YOU NEED

- all-purpose flour ¹
- butter ⁷
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- colander
- large nonstick skillet
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Energy 740.0kcal, Fat 31.0g, Proteins 29.0g, Carbs 89.0g



1. Make mashed potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1-inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork. Reserve **¼ cup potato water**. Drain and return potatoes to saucepan. Cover to keep warm.



2. Make cranberry relish

While **potatoes** cook, in a large nonstick skillet, combine **cranberries**, **⅔ cup water**, **1½ tablespoons sugar**, and **a pinch each salt and pepper**. Bring to a simmer, and cook until mixture is thick and jammy and reduced to 1 cup, about 4 minutes. Mash cranberries with a fork. Transfer relish to a small bowl, and cover to keep warm. Rinse and dry skillet.



3. Sauté peas

Peel and finely chop **2 large garlic cloves**. Melt **2 teaspoons butter** in same skillet over medium-high. Add **peas**, **chopped garlic**, and **a pinch each salt and pepper**. Cook, stirring, until peas are tender and heated through, about 3 minutes. Transfer to a bowl and cover to keep warm.



4. Make meatballs

Whisk together **1 cup water**, **broth concentrate**, **cream cheese**, and **1 tablespoon flour** (it's OK if cream cheese is lumpy). Heat **1 tablespoon oil** in same skillet over medium-high. Use 2 spoons to scoop 16 (1½-inch) mounds of **chicken** into skillet. Cook until well browned, but not cooked through, turning, about 5 minutes. Stir **broth mixture**, then add to skillet.



5. Finish & serve

Bring **sauce** to a simmer; continue to cook, spooning sauce over **meatballs** until sauce is reduced to **¼ cup** and meatballs are cooked through, 6-7 minutes. Return **potatoes** to medium heat; add **4 tablespoons butter** and **reserved potato water**. Mash well; season to taste with **salt** and **pepper**. Serve **meatballs** and **sauce** with **potatoes**, **peas**, and **relish** alongs...



6. Take it to the next level

Add chopped fresh dill on top of the meatballs before serving. A side of crusty toasted pumpernickel or rye bread would be great to sop up all of the delicious sauces and relish.