



## Creamy Swedish Meatballs

with Egg Noodles & Cranberry Relish



30-40min



4 Servings

What makes a meatball Swedish? Like any food tradition, recipes vary from person to person—but a few key characteristics generally remain the same. Firstly, the size: small cocktail-size meatballs. And secondly, the sauce: a rich creamy, broth-based sauce. Serving Swedish Meatballs over egg noodles aren't a key deciding factor, but it does make an extra delicious addition, perfect for soaking u...

## What we send

- fresh dill
- shallot
- grass-fed ground beef
- turkey broth concentrate
- dried cranberries
- peas

## What you need

- 2 large eggs<sup>3</sup>
- all-purpose flour<sup>1</sup>
- butter<sup>7</sup>
- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- colander
- large nonstick skillet
- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Energy 1060.0kcal, Fat 66.0g, Proteins 50.0g, Carbs 68.0g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **all of the shallot**. In a liquid measuring cup, combine **cranberries**, **2/3 cup water**, **1 1/2 tablespoons sugar**, and a **pinch each salt and pepper**. In a medium bowl, whisk together **2 cups water**, **broth concentrate**, **mascarpone**, and **2 tablespoons flour**.



### 4. Add sauce

Remove from heat, tilt the skillet and spoon off and discard as much **excess fat** as possible. Return pan to medium-high, then add **mascarpone mixture**. Bring sauce to a simmer and continue to cook, basting meatballs with a spoon until sauce is reduced to 2 cups and **meatballs** are cooked through, 6–8 minutes.



### 2. Cook cranberry relish

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **half of the shallots**; cook until softened, about 2 minutes. Add **cranberry mixture** and bring to a simmer. Cook until mixture is thick, jammy, and reduced to 1 cup, 5–7 minutes. Coarsely mash cranberries with a fork; transfer to same bowl and cover to keep warm. Rinse and dry skillet.



### 5. Cook noodles

While **sauce** simmers, roughly chop **dill**. Add **3/4 of the noodles to boiling water** (save rest for own use) and cook until tender, 5–6 minutes. Stir in **peas** and cook, about 2 minutes more. Drain. Return noodles and peas to pot; stir in **4 tablespoons butter** and **half of the chopped dill**.



### 3. Cook meatballs

In a large bowl, combine **panko**, **remaining shallot**, **2 large eggs**, **1 1/2 teaspoons salt**, and **1/4 teaspoon pepper**. Add **beef** and knead or stir to combine. Form mixture into 16 meatballs. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add meatballs and cook turning once or twice, until browned but not cooked through, 6–8 minutes.



### 6. Serve

Spoon **noodles** into shallow bowls and top with **meatballs** and **sauce**. Serve topped with **remaining dill** and with **cranberry relish** alongside. Enjoy!