



DINNERLY



Pesto Chicken Meatballs with Tomato Sauce & Mashed Potatoes

 20-30min  4 Servings

This reminds us of the kids nursery rhyme: "On top of spaghetti all covered with cheese, I lost my poor meatball when somebody sneezed. It rolled off the table, it rolled on the floor, and then my poor meatball rolled out the door. It rolled in the garden and under a bush, and then my poor meatball was nothing but mush." Problem solved! The mashed potatoes make sure these meatballs don't go ast...

WHAT WE SEND

- garlic
- ground chicken
- russet potato
- plum tomatoes

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

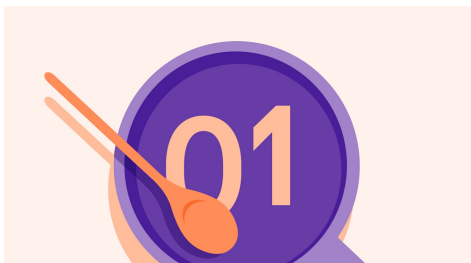
- colander
- large skillet
- medium saucepan
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790.0kcal, Fat 50.0g, Proteins 33.0g, Carbs 54.0g



1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a large saucepan and cover with cold water by 1 inch. Add **1 tablespoon salt**, cover, and bring to a boil. Uncover and cook until potatoes are tender, 10–12 minutes. Reserve **½ cup potato water**, then drain and return potatoes to saucepan.



2. Make tomato sauce

Finely chop **tomatoes**. Peel and finely chop **2 teaspoons garlic**. Heat garlic and **1 tablespoon oil** in a large skillet over medium-high until sizzling, about 1 minute. Add chopped tomatoes and **¼ cup water**. Bring to a simmer and cook mashing with a potato masher, until sauce is smooth and reduced to 2 cups, 5–7 minutes. Season to taste with **salt and pepper**.



3. Shape & cook meatballs

Preheat broiler with a rack in the center position. In a medium bowl, combine **ground chicken, panko, ½ cup of the pesto, 1 teaspoon salt, and a few grinds pepper**. Mix gently with your hands. Shape into **12 (2-inch) meatballs**. Place meatballs on an **oiled** baking sheet and broil until cooked through and golden brown, 6–8 minutes.



4. Mash potatoes

Return saucepan with **potatoes** to medium heat and cook, stirring frequently, until pale, dry, and just beginning to break apart, about 1 minute. Add **sour cream, reserved cooking water, and 2 tablespoons butter** to potatoes; mash using a masher or fork until smooth, stirring to incorporate ingredients. Season to taste with **salt and pepper**.



5. Serve

Rewarm **tomato sauce**, if necessary. Serve **meatballs** on top of **mashed potatoes** with sauce spooned over top. Drizzle with **remaining pesto and a bit of olive oil** if desired. Enjoy!



6. Make it ahead!

Season, mix, and shape the meatballs in advance. Hold them in an airtight container until you're ready to bake them for dinner.