



Turkey Meatballs and Mushroom Sauce

WITH MASHED POTATOES AND ROASTED CARROTS

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot, Mixing Bowl

Ingredients

¼ cup Panko Breadcrumbs
2 oz. Sour Cream
½ tsp. Garlic Salt
.3 oz. Butter
4 tsp. Chicken Demi-Glace Concentrate
2 oz. Part-Skim Ricotta Cheese
4 oz. Cremini Mushrooms
12 oz. Yukon Potatoes
8 oz. Carrot

Customize It Options

10 oz. Ground Turkey
12 oz. Impossible Burger
10 oz. Ground Beef
10 oz. Ground Pork

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26664

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ground beef**, roll occasionally until meatballs reach minimum internal temperature, 10-12 minutes.
- If using **ground pork**, roll occasionally until meatballs reach minimum internal temperature, 12-15 minutes.
- If using **Impossible burger**, roll occasionally until meatballs reach a minimum internal temperature of 160 degrees, 10-12 minutes.



1. Roast the Carrots

- Peel, trim, and cut **carrot** on an angle into 1/4" slices.
- Place carrots on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Spread into a single layer.
- Roast in hot oven until tender, 15-18 minutes.
- While carrots roast, continue recipe.



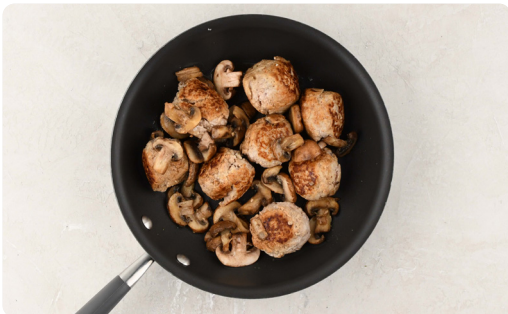
2. Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks. Bring a medium pot with potato chunks covered by **water** to a boil.
- Once boiling, cook until fork-tender, 14-18 minutes.
- Remove from burner. Reserve 1/2 cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, 2 Tbsp. potato cooking water, and **garlic salt**. Mash until combined and smooth. *If too thick, add additional potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes boil, continue recipe.



3. Prepare Mushrooms and Form Meatballs

- Cut **mushrooms** into 1/4" slices.
- In a mixing bowl, combine **ground turkey**, **cheese**, **panko**, and 1/4 tsp. **salt**. Form turkey mixture into eight equally-sized meatballs.



4. Start the Meatballs

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pan and cook until browned on two "sides," 2-3 minutes per side.
- Add **mushrooms**. *Don't worry if pan is crowded; mushrooms will cook down.* Cover and reduce heat to medium. Stir occasionally until mushrooms soften, 4-6 minutes.



5. Finish Meatballs and Finish Dish

- Add 2 Tbsp. **water** and **demi-glace** to hot pan. Cover and cook until **meatballs** reach a minimum internal temperature of 165 degrees, 4-6 minutes.
- Remove from burner and gently stir in **butter**.
- Plate dish as pictured on front of card, topping meatballs and **mashed potatoes** with **mushroom sauce** from pan. Bon appétit!