



NUTRITION per serving 64g carbohydrates 50g fat 43g protein 1058mg sodium | gluten-free, soy-free, shellfish-free



Calories
859



Prep & Cook Time
40-50 min.



Cook Within
5 days



Difficulty
Intermediate



Spice Level
Not Spicy



HOME CHEF

Friendsgiving: Quick and Easy Turkey Meatballs and White Cheddar Mash

with green beans and cranberry sauce

IN YOUR BOX

24 oz. Yukon Potatoes
1.2 oz. Butter
2 oz. Shredded White Cheddar Cheese
8 fl. oz. Heavy Whipping Cream
16 oz. Green Beans
24 oz. Ground Turkey
¼ cup Meatloaf Seasoning
¾ oz. Sliced Almonds
1 ½ Tbsp. Cornstarch
6 tsp. Turkey Base
6 oz. Whole Berry Cranberry Sauce, Canned

IN YOUR KITCHEN

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

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Whether it's a baking sheet in the oven or a pan on the stove, you never want to overcrowd your pan. Add a second baking sheet or cook in batches when necessary for delicious, golden-brown results.
- **Heads Up! Butter** is used twice. Half is added to **potatoes** and remaining is added to **green beans**.
- Don't add all the **cream** to **potatoes** at once. Add $\frac{3}{4}$ the cream, mash, and adjust consistency to your liking with remaining cream.

FROM THE CHEF

For tender meatballs, don't overwork meat when mixing.

Did you know...

Pass the eel? In addition to turkey, colonists dining at the first Thanksgiving would have also enjoyed other local fare like lobster, shellfish, and (yes) eel.



Make the Potatoes

Peel and quarter **potatoes**. Bring a large pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until easily pierced with a knife, 17-20 minutes. Drain potatoes in colander and return to pot with **half the butter** (reserve remaining for green beans), 1 tsp. **salt**, shredded **cheese**, and $\frac{3}{4}$ the **cream**. Mash with a potato masher or fork, adding remaining cream 1 Tbsp. at a time until desired consistency is reached. Cover and set aside. While potatoes cook, make meatballs.



Cook the Almonds and Green Beans

Heat a medium non-stick pan over medium heat. Add remaining **butter** and **almonds** to hot pan and cook, stirring constantly, until light brown and aromatic, 1-2 minutes. Remove almonds to plate and return pan to medium-high heat (no need to wipe clean). Add $\frac{1}{4}$ cup **water**, 1 Tbsp. **olive oil**, $\frac{1}{2}$ tsp. **salt**, and **green beans** to hot pan. Cook until bright green and crisp tender, 4-6 minutes. Transfer beans to plate with almonds and return pan to medium-high heat (no need to wipe clean).



Make the Meatballs

Trim ends off **green beans**. Combine **turkey**, **meatloaf seasoning**, and $\frac{1}{2}$ tsp. **salt** in a large mixing bowl. Divide mixture into 12 portions. Roll into 12 golf ball-sized meatballs and transfer to prepared baking sheet. Wash bowl with hot, soapy water and reserve.



Make the Gravy

Combine **cornstarch**, **turkey base**, and 1 $\frac{1}{2}$ cups **water** in reserved mixing bowl. Add to hot pan and cook until thickened, 2-3 minutes.



Bake the Meatballs

Bake **meatballs** until browned and they reach a minimum internal temperature of 165 degrees, 15-20 minutes. While meatballs bake, make green beans.



Plate the Dish

Place **meatballs** and a scoop of **mashed potatoes** on a plate. Ladle **gravy** over potatoes and arrange **beans** next to meatballs, garnishing beans with **almonds**. Serve **cranberry sauce** on the side.