



**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.