



**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

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

### IN YOUR KITCHEN

Olive Oil  
Salt  
Cooking Spray  
Baking Sheet  
Colander  
Small 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.
- **Heads Up! Butter** is used twice. Half is added to **potatoes** and remaining is added to **green beans**.
- Don't add all **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 small 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),  $\frac{1}{2}$  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 a small dish and return pan to medium-high heat (no need to wipe clean). Add 2 Tbsp. **water**, 2 tsp. **olive oil**,  $\frac{1}{4}$  tsp. **salt**, and **beans** to hot pan. Cook until bright green and tender, 4-6 minutes. Transfer beans to plate with almonds and reserve pan; no need to wipe clean.



## Make the Meatballs

Trim ends off **green beans**. Combine **turkey**,  $\frac{1}{4}$  tsp. **salt**, and **meatloaf seasoning** in a medium mixing bowl. Divide mixture into six portions. Roll into six golf ball-sized meatballs and transfer to prepared baking sheet. Wash bowl with hot, soapy water and reserve.



## Make the Gravy

Return pan used to make green beans to medium-high heat. Combine **cornstarch**, **turkey base**, and  $\frac{3}{4}$  cup **water** in reserved mixing bowl. Add to hot pan and cook until thickened to gravy consistency, 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 almonds and 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.