



# TURKEY MEATBALLS

with Cranberry Chutney, Potato Mash and Carrot Coins

FAMILY



## HELLO CRANBERRIES

u can't have turkey around the holidays without inviting its best friend - the cranberry!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 551



Minced Turkey



Dried Cranberries



Apricot Jam



Panko Breadcrumbs



Yellow Potato



Sour Cream



Chives



Carrot, coins



Shallot



Thyme



Garlic

## BUST OUT

- 2 Baking Sheets
- Garlic Press
- Measuring Cups
- Large Non-Stick Pan
- Medium Bowl
- Medium Pot
- Measuring Spoons
- Parchment Paper
- Potato Masher
- Strainer
- Grater
- Unsalted Butter **2 (2 tbsp)**
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

4-person

- Minced Turkey 500 g
- Dried Cranberries ¼ cup
- Apricot Jam **9** 6 tbsp
- Panko Breadcrumbs **1** ½ cup
- Yellow Potato 680 g
- Sour Cream **2** 6 tbsp
- Chives 10 g
- Carrot, coins 340 g
- Shallot 100 g
- Thyme 10 g
- Garlic 6 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG

Preheat the oven to **425°F** (to roast carrots and meatballs). Start prepping when the oven comes up to temperature!



**1 PREP** Wash and dry all produce.\* Cut **potatoes** into quarters. In a medium pot, combine **potatoes** with **2 tsp salt** and **6 cups water**. Bring to a boil over high heat. Once boiling, cook (covered) until the **potatoes** are fork-tender, 10-12 min. Meanwhile, grate the **shallots**. Finely chop the **chives**. Strip **1 tbsp thyme leaves** from the stem. Peel, then mince or grate **garlic**.



**4 COOK MEATBALLS** Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil**, then the **meatballs**. Sear until slightly golden-brown, 1-2 min per side. Remove the pan from heat and transfer the **meatballs** to another baking sheet. Roast in the middle of the oven until cooked through, 7-8 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F.\*\*) (**TIP:** Cut a meatball open to make sure it's not pink inside!)



**2 ROAST CARROTS** On a parchment-lined baking sheet, toss the **carrot coins** with **1 tbsp oil** and **1 tbsp apricot jam**. Season with **salt** and **pepper**. Roast in the bottom of the oven, stirring halfway through cooking, until golden-brown, 18-20 min.



**5 MAKE CHUTNEY AND MASH** Meanwhile, using the same pan, add the **cranberries**, **½ cup water**, **remaining thyme** and **remaining jam**. Cook, stirring together, over high heat, until thick and bubbly, 1-2 min. Remove from heat and set aside. Drain **potatoes** and return them to the pot. Using a fork or potato masher, roughly mash **2 tbsp butter**, **sour cream** and **chives** into **potatoes**. Season with **salt** and **pepper**.



**3 FORM MEATBALLS** Meanwhile, in a medium bowl, combine the **turkey**, **panko**, **shallot**, **garlic**, and **½ tbsp thyme**. Season with **¼ tsp salt** and **¼ tsp pepper**. Form the mixture into **twelve** 1-inch thick **meatballs**.



**6 FINISH AND SERVE** Add the **meatballs** to the pan with the **chutney** and stir together. Divide the **mash**, **carrots** and **meatballs** between plates. Spoon over any **remaining chutney**.

## HAPPY TURKEY DAY!

Not just for holidays. Turkey is great any day of the year!