

RECIPES

# Classic Swedish meatball meal



# Meatballs with mashed potatoes, green peas, cream sauce and lingonberry jam

**SERVES 1**

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**A tasty icon. These classic IKEA meatballs with irresistible traditional condiments are as Swedish as it gets.**

**INGREDIENTS:**

8 pieces of HUVUDROLL meatballs

25 g green peas

SYLT LINGON lingonberry jam

**MASHED POTATOES**

¼ package of ALLEMANSRÄTTEN mashed potatoes

A dash of water or milk

**CREAM SAUCE**

1 package of ALLEMANSRÄTTEN creme sauce

50 ml cream

300 ml cold water

**STEP BY STEP:**

1. Prepare the meatballs as instructed on the packaging. Keep warm.
2. Prepare the mashed potatoes as instructed on the packaging. Season with black pepper. Keep warm.
3. Prepare the cream sauce as instructed on the packaging. Keep warm.
4. Bring water to a boil. Add the peas and let them cook for about 5 minutes. Serve warm.

**SERVE:**

Serve with lingonberry jam to add a bit of sweetness to this rich and tasty dish.

