

RECIPES

Meatballs with roasted potatoes



Meatballs with roasted potatoes, cream sauce and lingonberry jam

SERVES: 4 pers TIME: 60 min

INGREDIENTS:

40 pcs (640 g) of HUVUDROLL meatballs

600 g small white-skinned potatoes (about 4 cm diameter), scrubbed

2 tbsp. SMAKRIK canola oil

1 tbsp. sea salt

1 bag (28 g) of ALLEMANSRÄTTEN mix for cream sauce

100 ml of water

200 ml of double cream

4 tbsp. chopped fresh herbs, e.g. garden cress, thyme and parsley

4 tbsp. Lingonberry jam

STEP BY STEP:

1. Preheat the oven to 200°C

2. Put the potatoes in a heavy large baking dish, spacing them evenly apart. Roast the potatoes until they are tender and golden, about 1 hour.

3. Fry the meatballs as instructed on the package.

4. Mix the cream sauce powder with water and cream in a saucepan over medium heat. Cook until it just starts to boil, keep it on simmer until it's ready to serve

5. Serve the meatballs, roasted potatoes and cream sauce topped with the herb mix and the lingonberry jam

