

Impossible Swedish Meatballs

Jacob · 29/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

4

Description

Delicious creamy sauce over tender and flavorful meatballs makes for a comforting family classic meal any time and with Impossible Burger this dish cooks just like ground beef

Ingredients

- - 1 (12 ounce) package Impossible Burger - ½ cup Italian-flavored bread crumbs - ¼ cup milk - 2 tablespoons Worcestershire sauce
- divided - 1 tablespoon grated Parmesan cheese - 2 teaspoons salt
- divided - ½ teaspoon ground black pepper - 1 tablespoon olive oil - 1 (4 ounce) can mushrooms
- drained - ¾ cup plain Greek yogurt - 2 (15 ounce) cans vegetable broth - 1 (6 ounce) package egg noodles - ½ cup half-and-half - 2 teaspoons cornstarch - ¼ cup finely chopped fresh parsley

Instructions

1. Combine Impossible Burger
2. bread crumbs
3. milk
4. 1 tablespoon Worcestershire sauce
5. grated Parmesan
6. 1 teaspoon salt
7. and black pepper in a medium bowl. Form into 1- to 2-inch meatballs. Heat oil in a large nonstick skillet and cook meatballs until golden brown
8. 3 to 5 minutes per side
9. about 10 minutes total. Rotate as needed and adjust heat if they are cooking too quickly. Add mushrooms to the skillet. Whisk Greek yogurt into the vegetable broth and pour around the meatballs. Cover with a lid and allow to simmer for 10 to 15 minutes. Meanwhile
10. bring a large pot of salted water to a boil. Add egg noodles and cook until tender
11. 7 to 9 minutes. Drain and set aside. Whisk half-and-half and cornstarch together in a small bowl. Whisk into the broth until evenly combined. Increase heat and bring to a low simmer
12. stirring occasionally
13. until sauce thickens. Stir in the remaining Worcestershire and salt. Taste the sauce and adjust seasonings as needed. Stir in the cooked noodles and serve with a sprinkling of fresh parsley over the top. Tips
Substitute sour cream for the Greek yogurt
14. if preferred.