



## *Cheesy Swedish Meatball Bake*

1 lb. ground beef  
1 lb. ground pork  
2 tablespoons butter, melted  
1/4 cup grated onion  
1/2 cup panko breadcrumbs  
2 large eggs  
1/4 teaspoon nutmeg  
1/4 teaspoon allspice  
2 cups cooked egg noodles

1/2 cup gruyere cheese, shredded  
1-2 tablespoon chives

### Gravy

6 tablespoons butter  
4 tablespoons all-purpose flour  
3 cups beef broth  
1/2 cup heavy cream  
salt and pepper (to taste)

Preheat oven to 375 degrees.

In large bowl, combine meats, panko, eggs, melted butter, and seasonings. Roll mixture into balls. In skillet on medium-high heat, cook meatballs in olive oil, until browned on all sides. Transfer to paper towel lined tray and set aside.

In same skillet melt butter; whisk in flour, until lightly browned. Slowly pour in broth, whisking continuously until slightly thickened. Stir in the heavy cream and season with salt and pepper.

Place meatballs in the gravy and simmer for about 3-4 minutes.

Cook egg noodles (al dente) and drain. In baking dish, mix together with meatballs and gravy. Sprinkle with cheese.

Bake until slightly golden and bubbling. Garnish with chopped chives