MARLEY SPOON

Tray Bake: Swedish Meatballs

with Pasta, Fontina & Peas

20-30min 2 Servings

The recipe for a perfect dinner: these ultra cozy and comforting Swedish meatballs, absolutely no prep, and zero dishes. Tender readymade beef meatballs and ready to heat penne simmer in a savory Worcestershire and beef broth, then sour cream and fontina are added to give this dish its signature, luxurious cream sauce. For a pop of green—peas! You're just two steps away from the perfect dinner.

What we send

- aluminum foil tray
- ½ lb pkg ready to heat beef meatballs
- 7 oz ready to heat penne [1,3]
- 1 pkt beef broth concentrate
- 1½ oz pkt Worcestershire sauce [4]
- 2 (1 oz) sour cream [7]
- 5 oz peas
- 2 oz shredded fontina [7]

What you need

- kosher salt & ground pepper

Tools

- aluminium foil

Allergens

Wheat (1), Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 45g, Carbs 71g, Protein 33g

1. Assemble tray bake

Preheat oven to 425°F with a rack in the center.

In aluminum tray, mix together **meatballs, pasta, broth packet, 1 tablespoon Worcestershire, ½ cup water** and a pinch each of **salt** and **pepper**. Cover tightly with foil.

Bake on center oven rack until meatballs are heated through and pasta is tender, 15 minutes.

2. Finish baking & serve

Remove tray from oven and carefully remove foil.

Stir in **sour cream, peas**, and **half of the fontina**. Continue baking, uncovered, until peas are warmed through and cheese is melted, about 5 minutes. Stir well and season to taste with **salt** and **pepper**. Serve topped with **remaining fontina**. Enjoy!

3. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.

4. ...

Looking for more steps?

5. ...

You won't find them here!

6. ...

Enjoy your Marley Spoon meal!