

DINNERLY



Saucy Spaghetti with Italian Sausage Meatballs



20-30min



2 Servings

Sometimes a classic just hits all the marks, and this one is no exception. Using sweet Italian sausage for the meatballs here adds a trio of flavor—garlic, red pepper and fennel—with just one ingredient! A hearty and oh-so-flavorful tomato sauce sits atop spaghetti for a plate of pure, delicious comfort. We've got you covered!

WHAT WE SEND

- 14½ oz can whole peeled tomatoes
- sweet Italian sausage
- garlic

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

- colander
- large pot
- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

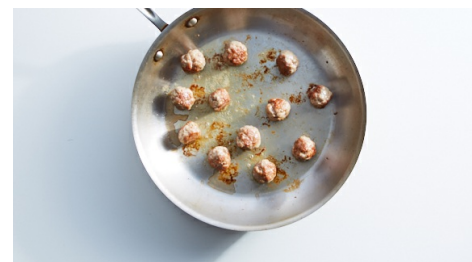
NUTRITION PER SERVING

Calories 825kcal, Fat 33g, Carbs 91g, Protein 36g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Roll **sausage** into 12 meatballs. Peel and very thinly slice **2 large cloves garlic**.



2. Brown meatballs

In a large skillet, heat **1 tablespoon oil** over medium-high. Add **meatballs** and cook, turning occasionally, until browned, about 6 minutes.



3. Make sauce

To skillet with **meatballs**, add **garlic** and cook until just golden, about 1 minute. Add **tomatoes**, **1 cup water**, **1 teaspoon sugar**, and **½ teaspoon salt** and bring to a boil. Cook, scraping up browned bits stuck to the pan. Simmer over medium-high heat until slightly thickened, 8–10 minutes.



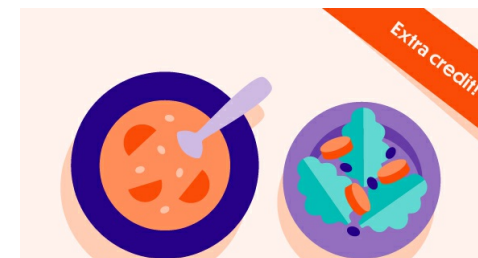
4. Cook pasta

Meanwhile, add **spaghetti** to boiling water and cook until al dente, 8–10 minutes. Drain well.



5. Finish

Grate **Parmesan**. Add **pasta** to sauce and cook over low heat, gently tossing to coat, about 2 minutes. Serve in bowls and sprinkle with **Parmesan**. Enjoy!



6. Add Your Flair

Buddy up your spaghetti dinner with oven-baked garlic bread and a crisp green salad. Go for romaine or iceberg—it's the coolest, crunchiest lettuce around.