

DINNERLY



Baked Spaghetti with Meat Sauce

No chopping. No slicing. No knife required!



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this baked spaghetti? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and beef, stir the sauce together, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 oz spaghetti ¹
- ¾ oz piece Parmesan ⁷
- 3¾ oz mozzarella ⁷
- 10 oz pkg grass-fed ground beef
- ¼ oz granulated garlic
- 6 oz can tomato paste
- ¼ oz Italian seasoning

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

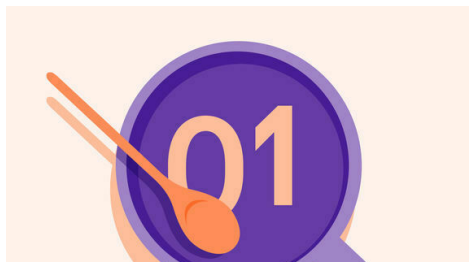
- large pot
- microplane or grater
- medium ovenproof pot or skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1140kcal, Fat 36g, Carbs 150g, Protein 56g

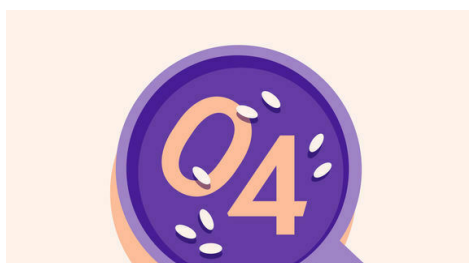


1. Cook pasta & prep cheese

Preheat oven to 350°F with a rack in the center.

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent clumping, until al dente, 8–9 minutes. Drain and return pasta to pot off heat.

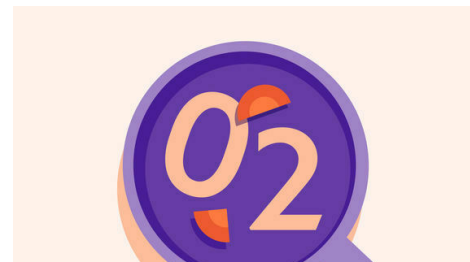
Meanwhile, finely grate **Parmesan**. Tear **mozzarella** into bite-sized pieces.



4. Bake & serve

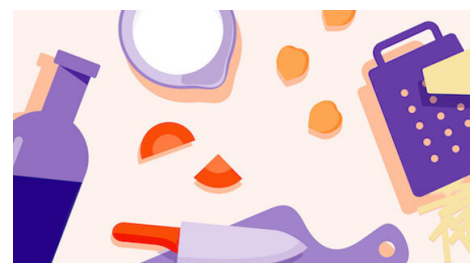
Off heat, stir in **pasta** and **half of the Parmesan**. Spread into an even layer and top with **remaining Parmesan** and **mozzarella**. Bake on center oven rack until top is just golden around edges, about 15 minutes.

Let **baked spaghetti** rest 5 minutes before serving. Enjoy!



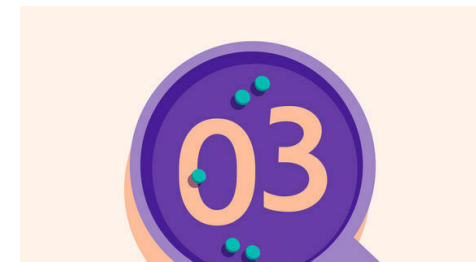
2. Cook beef

Heat **1 tablespoon oil** in a medium ovenproof pot or skillet over medium-high. Add **beef** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes.



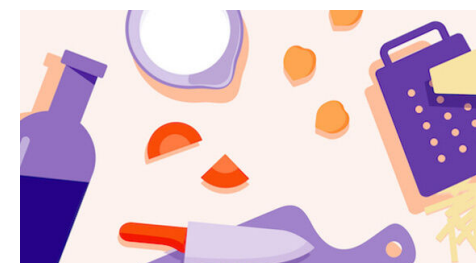
5. ...

What were you expecting, more steps?



3. Make sauce

Add ½ **teaspoon granulated garlic** and **half of the tomato paste**; cook, stirring, until paste is dark red, about 2 minutes. Add 1½ **teaspoons Italian seasoning**, 1¼ **cups water**, 2 **teaspoon salt**, ½ **teaspoon sugar**, and a **few grinds of pepper**. Bring to a simmer over high heat, scraping up any browned bits from bottom of pot.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!