

DINNERLY

Lyle, Lyle,
Crocodile
EXCLUSIVELY IN THEATERS



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Josh's Spaghetti & Meatballs

Dinnerly x Lyle, Lyle, Crocodile



20-30min



2 Servings

For Josh, spaghetti and meatballs will never get old. But, for a gourmet crocodile like Lyle, even the simplest recipes need to be done right (while sneaking in a veggie too!). We make our own marinara and meatballs for ultra fresh (and fast!) flavor, then we broil green beans until they're satisfyingly crisp-tender. Once you've twirled away your pasta, catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

WHAT WE SEND

- 8 oz tomato sauce
- ¼ oz Italian seasoning
- ¾ oz Parmesan ⁷
- ½ lb green beans
- 10 oz pkg grass-fed ground beef
- 1 oz panko ^{1,6}
- 6 oz spaghetti ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- 1 large egg ³
- olive oil
- butter ⁷

TOOLS

- large pot
- box grater or microplane
- medium nonstick skillet

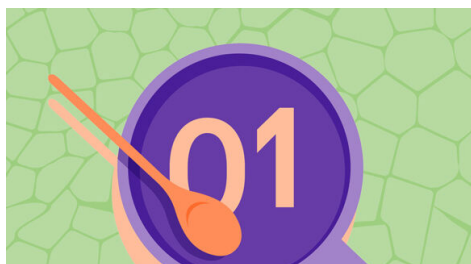
ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 990kcal, Fat 41g, Carbs 95g, Protein 52g

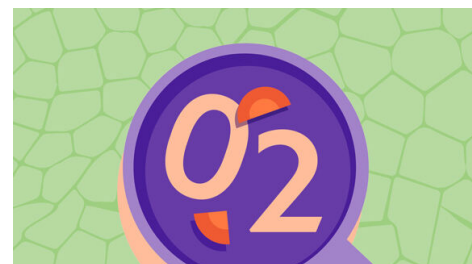


1. Prep ingredients & sauce

Bring a large pot of **salted water** to a boil over high heat.

Finely chop **2 teaspoons garlic**. In a medium bowl, stir to combine **tomato sauce, 1 teaspoon each of the chopped garlic and Italian seasoning**, and **1 cup water**; season to taste with **salt and pepper**. Set aside until step 3.

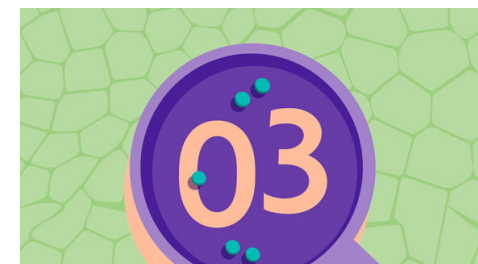
Finely grate **Parmesan**. Trim stem ends from **green beans**.



2. Prep & shape meatballs

In a second medium bowl, mix to combine **ground beef, panko, half of the Parmesan, 1 large egg, remaining chopped garlic, ½ teaspoon each of salt and Italian seasoning**, and **a few grinds of pepper**.

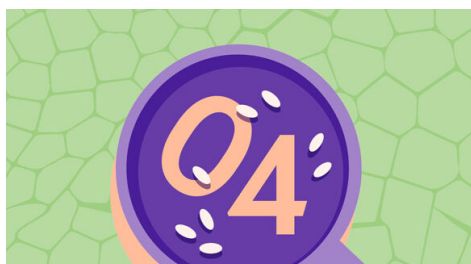
Shape into **8 meatballs**.



3. Cook meatballs

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned all over, about 5 minutes.

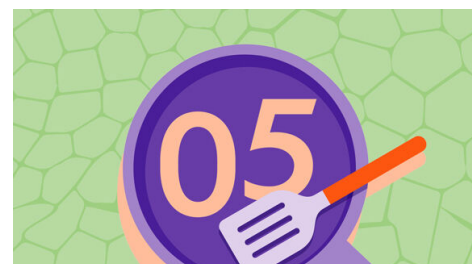
Discard any excess **oil**, then add **tomato sauce mixture** and **1 tablespoon butter**. Bring to a simmer and cook, stirring and spooning sauce over meatballs, until sauce is thickened and meatballs are cooked through, 5–7 minutes.



4. Cook pasta

While **meatballs** cook, preheat broiler with a rack in the top position.

Add **pasta** to pot with boiling **salted water**; cook, stirring occasionally to prevent clumping, until al dente, about 8 minutes. Drain and return to pot off heat; cover to keep warm.



5. Broil green beans & serve

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil**; season to taste with **salt and pepper**. Broil on top oven rack until crisp-tender and browned in spots, about 5 minutes (watch closely as broilers vary).

Serve **Josh's Spaghetti & Meatballs** with **remaining Parmesan** sprinkled over top and with **green beans** alongside. Enjoy!



6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com **#dinnerly**