



Beef-Ricotta Meatballs

with Pesto Penne & Green Beans



20-30min



2 Servings

We love kitchen tricks that make dinnertime a breeze. The meatball mixture can be made ahead of time (you can even shape them!). Store meatballs in an airtight container in the refrigerator until ready to use.

What we send

- 1 medium red onion
- ½ lb green beans
- ¼ oz fresh parsley
- 10 oz grass-fed ground beef
- 4 oz ricotta ¹
- 1 oz panko ²
- 6 oz penne ²
- 1 oz cream cheese ¹
- 4 oz basil pesto ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- rimmed baking sheet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 66g, Carbs 88g, Protein 53g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Bring a medium pot of **salted water** to a boil. Finely chop **¼ cup onion**. Trim **green beans**, then cut or snap in half. Finely chop **parsley leaves and stems**.



4. Cook pasta & green beans

While **meatballs** bake, add **pasta** to boiling water and cook, stirring occasionally, until almost al dente, about 8 minutes. Add **green beans** to pot with pasta, and cook until pasta is al dente and green beans are tender, about 4 minutes. Reserve **½ cup cooking water**, then drain pasta and green beans.



2. Season beef

In a medium bowl, combine **ground beef**, **ricotta**, **¼ cup panko**, **1 teaspoon of the chopped parsley**, **½ teaspoon salt**, and **¼ teaspoon pepper**. Knead gently to combine.



5. Make creamy pesto sauce

Heat **1 tablespoon oil** in same pot over medium-high. Add **onion** and **a pinch each of salt and pepper**; cook, stirring, until softened, about 2 minutes. Add **cream cheese**, **pesto**, and **reserved cooking water**. Cook, whisking, until cream cheese is incorporated and sauce is smooth, about 1 minute.



3. Bake meatballs

Shape **beef** into 8 meatballs (about 2 tablespoons each); transfer to a rimmed baking sheet and drizzle with **oil**. Bake on center oven rack until browned on the bottom and cooked through, 10-12 minutes.



6. Finish & serve

Add **pasta**, **green beans**, and **half of the parsley** to pot with **sauce**. Cook, stirring, until **pasta** and **green beans** are coated. Using a slotted spoon, add **meatballs** to pot and gently stir to combine. Garnish with **remaining parsley**. Enjoy!