



Upgrade with Organic Beef

Skillet Spaghetti & Meat Sauce



20-30min



2 Servings

| This version of the recipe is customized with organic beef.

What we send

- 14 oz whole peeled tomatoes
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 6 oz spaghetti ¹
- 10 oz pkg organic ground beef
- 6 oz tomato paste
- ¼ oz Italian seasoning
- 1 romaine heart

What you need

- kosher salt & pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- garlic

Tools

- large pot
- box grater
- large (12") ovenproof 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 1030kcal, Fat 52g, Carbs 84g, Protein 58g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Coarsely grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan** on the small holes of the grater. Break **spaghetti** in half.



4. Broil pasta

Preheat broiler with a rack in the top position. Remove **pasta** from heat, then stir in **half of the Parmesan** and **several grinds of pepper**. Top pasta with **mozzarella**. Broil on top oven rack until cheese is bubbling and browned in spots, 2-3 minutes (watch closely as broilers vary).



2. Brown beef

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, 1 minute. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 5-7 minutes. Spoon off any excess fat from skillet. Stir in **¼ cup tomato paste** and **2 teaspoons Italian seasoning**; cook until fragrant, 1-2 minutes.



5. Prep salad

Meanwhile, cut **lettuce** crosswise into 1-inch pieces, discarding stem end. In a large bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**.



3. Finish sauce

Add **tomatoes** to same skillet. Reduce heat to medium; cook, stirring, until sauce is slightly thickened, 4-5 minutes. Meanwhile, add **pasta** to boiling **salted water**; cook, stirring, until al dente, 8-10 minutes. Reserve **1 cup cooking water**, then drain pasta. Add pasta and reserved cooking water to skillet with sauce; cook over medium heat, stirring, until pasta is coated, 1-2 minutes.



6. Finish salad & serve

To bowl with **dressing**, add **lettuce** and **remaining Parmesan** and toss to coat. Serve **skillet spaghetti and meat sauce** with **salad** alongside. Enjoy!