

DINNERLY



 ONE POT

One-Pot Spaghetti & Meat Sauce with Crunchy Green Salad



20-30min



2 Servings

Here at Dinnerly we are already very well acquainted with the idea of a one-pot dinner. We are big fans, because when you see one-pot in a title, it's a promise of less fussy cooking—which is our entire M.O. This is not your average spaghetti and meat sauce. The spaghetti doesn't need a separate pot of water, or colander, or draining, or checking up on. It cooks right in the sauce. RIGHT. IN. T...

WHAT WE SEND

- grass-fed ground beef
- tomato paste
- garlic
- ½ lb spaghetti ¹
- ¾ oz Parmesan ⁷
- 1 romaine heart

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- large 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 990kcal, Fat 42g, Carbs 101g, Protein 47g



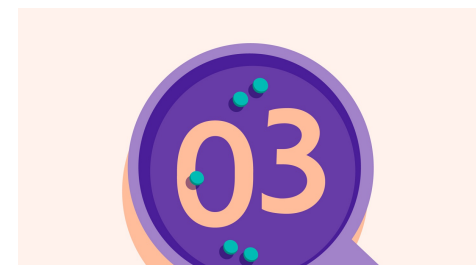
1. Prep ingredients

Peel and roughly chop **2 large garlic cloves**. Break **spaghetti** in half.



2. Start sauce

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **garlic** and cook until sizzling, about 1 minute. Add **beef** and **1 teaspoon salt**. Cook beef, breaking apart with a spoon, until browned in spots and no longer pink, about 3 minutes. Add **5 tablespoons of the tomato paste** and cook, stirring, until paste is dark red and caramelized, 2-3 minutes.



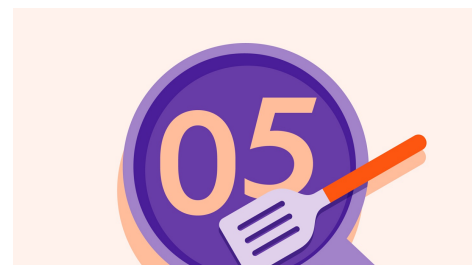
3. Cook pasta

Add **4 cups water**, **1 teaspoon salt**, and **spaghetti** to skillet. Bring to a boil and, using tongs, regularly turn spaghetti over in sauce until it begins to soften, about 2 minutes. Reduce heat to medium and continue to simmer, stirring often and making sure to scrape bottom of skillet (pasta will stick slightly), until pasta is al dente, 6-8 minutes.



4. Prep salad & dressing

While **pasta** cooks, finely grate **Parmesan**. In a medium bowl, combine **1 tablespoon vinegar**, **2 tablespoons of the Parmesan** (save rest for step 5), **2 tablespoons oil**, and **a pinch each salt and pepper**. Tear **lettuce** into bite-size pieces, discarding end.



5. Finish & serve

Remove **pasta** from heat (pasta will be saucy, but will continue to thicken as it sits) and stir in **half of the remaining Parmesan**. Season to taste with **salt and pepper**. Let **pasta** sit for 5 minutes. Add **lettuce** to dressing and toss to coat. Season to taste with **salt and pepper**. Serve **pasta** topped with **remaining Parmesan**, with **salad** alongside. Enjoy!



6. Spice it up!

A pinch of crushed red pepper flakes is perfect over the top of this dish for those spice-inclined palates out there.