

DINNERLY



Italian Chicken Sausage Meatballs & Zucchini

with Spaghetti



20-30min



2 Servings

If you had one pot or one opportunity. To eat all the spaghetti in one sitting. Would you capture it or just let it slip through your fork? You better lose yourself in mom's spaghetti, it's ready. You better never let it go. That's what Eminem meant, right? We've got you covered!

WHAT WE SEND

- 8 oz tomato sauce
- ¼ oz granulated garlic
- ¾ oz Parmesan ⁷
- ½ lb uncased Italian chicken sausage
- 1 oz panko ¹
- 6 oz spaghetti ¹
- 2 zucchini

WHAT YOU NEED

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

TOOLS

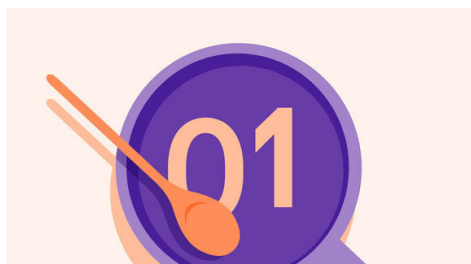
- large pot
- microplane or grater
- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 920kcal, Fat 36g, Carbs 100g, Protein 50g

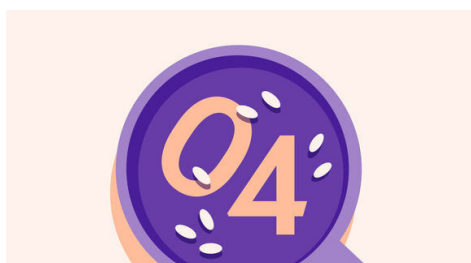


1. Prep ingredients & sauce

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

In a medium bowl, stir to combine **tomato sauce**, ¼ **teaspoon granulated garlic**, 1 **cup water**, and ½ **teaspoon sugar**; season to taste with **salt** and **pepper**. Set aside until step 3.

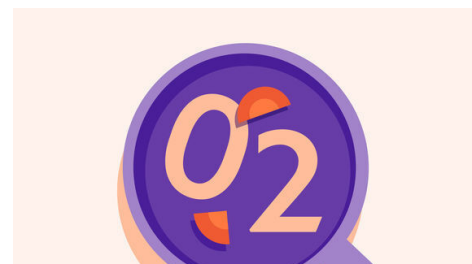
Finely grate **Parmesan**. Halve **zucchini** lengthwise, then cut into thin half moons.



4. Cook pasta

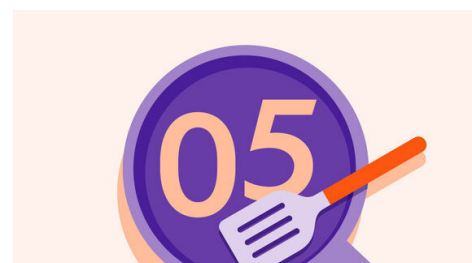
While **meatballs** cook, preheat broiler with a rack in the top position.

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.



2. Prep & shape meatballs

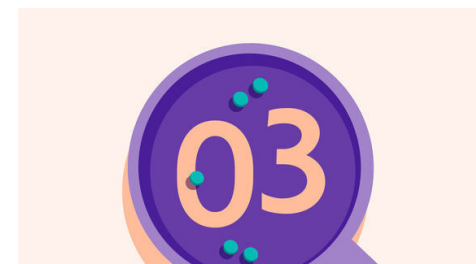
In a second medium bowl, gently mix or knead to combine **sausage**, **panko**, ¼ **teaspoon granulated garlic**, 1 **large egg**, ½ **teaspoon salt**, and **a few grinds of pepper**. Shape into 8 (2-inch) **meatballs**.



5. ZUCCHINI VARIATION

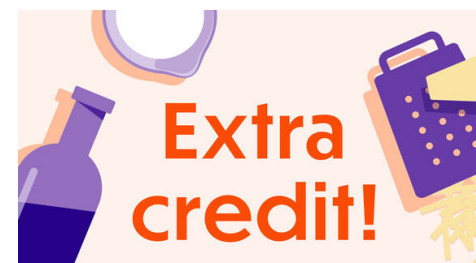
On a rimmed baking sheet, toss **zucchini** with 2 **teaspoons oil**, **salt**, and **pepper**. Broil on top oven rack until crisp-tender and browned in spots, about 5 minutes.

Serve **spaghetti** topped with **meatballs and sauce**. Drizzle with **oil** and sprinkle **Parmesan** over top. Serve **zucchini** alongside. Enjoy!



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.



6. Make it ahead!

Make the meatballs in step 2 ahead of time and store them in an airtight container in the fridge until you're ready to cook!