

# DINNERLY



## No Chop! Meatball Pesto Pasta with Sun-Dried Tomatoes



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this meatball pesto pasta? Personally, we'd choose B. This dish requires absolutely no prepwork—just brown the meatballs, cook the pasta, and assemble the ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- ½ lb pkg ready to heat beef meatballs <sup>2,1,3,4</sup>
- 6 oz gemelli <sup>4</sup>
- 2 oz sun-dried tomatoes
- 4 oz basil pesto <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>1</sup>

### TOOLS

- large saucepan
- medium nonstick skillet

### ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

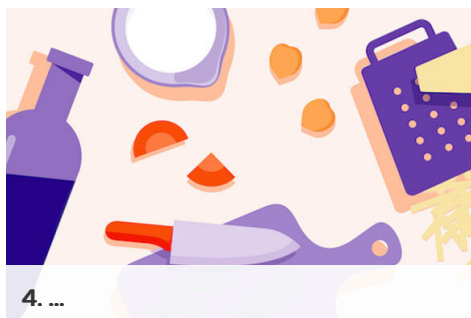
Calories 1040kcal, Fat 69g, Carbs 103g, Protein 34g



#### 1. Brown meatballs

Bring a large saucepan of **salted water** to a boil (Pro tip: cover pot to bring water to a boil faster!).

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes. Cover to keep warm off heat until step 3.



What were you expecting, more steps?



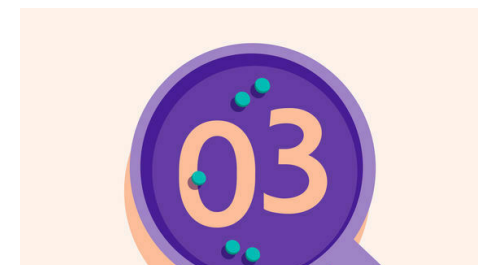
#### 2. Cook pasta & tomatoes

To saucepan with boiling **salted water**, add **pasta** and cook, stirring often to prevent sticking, until al dente, 8–9 minutes. Reserve **2 tablespoons cooking water**.

Place **sun-dried tomatoes** in a colander, then drain pasta over tomatoes to rehydrate. Return pasta and tomatoes to saucepan off heat.



You're not gonna find them here!



#### 3. Finish & serve

To same saucepan, stir in **meatballs**, **pesto**, **reserved cooking water**, and **1 tablespoon butter** until combined.

Season **meatball pesto pasta** to taste with **salt** and **pepper** and serve. Enjoy!



Kick back, relax, and enjoy your Dinnerly!