



Beef-Ricotta Meatballs with Pesto

Ready to Heat Penne & Green Beans



20-30min



2 Servings

We love kitchen tricks that make dinnertime a breeze—and this recipe has a few! 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. The penne is ready to heat! Just boil for a minute and it's ready to go. And, of course, pre-made pesto brings it all together for a blender-free sauce experience. Now we're talkin'!

What we send

- 1 red onion
- ½ lb green beans
- ¼ oz fresh parsley
- 10 oz pkg grass-fed ground beef
- 4 oz ricotta ¹
- 1 oz panko ²
- 7 oz ready to heat penne ^{3,2}
- 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), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 52g, Carbs 63g, Protein 52g



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 green beans & pasta

While **meatballs** bake, add **green beans** to pot with boiling **salted water** and cook until almost tender, about 3 minutes. Add **pasta** and cook, 1 minute more. 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.

Serve **meatballs and pesto penne** garnished with **remaining parsley**. Enjoy!