

## Please Delete MS Tray Bake

Swedish Meatball Pasta Bake



2 Servings

## What we send

- ½ lb pkg ready to heat beef meatballs
- 7 oz ready to heat penne <sup>1,3</sup>
- 2 oz shredded fontina <sup>7</sup>
- 1 pkt beef broth concentrate
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 5 oz peas
- aluminum foil tray
- 2 (1 oz) sour cream <sup>7</sup>
- 1 pkt Dijon mustard

## What you need

### Tools

#### Allergens

Wheat (1), Egg (3), Fish (4), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Preheat oven to 375°F with a rack in the center.

In a measuring cup, whisk together 1 cup water, beef broth concentrate, 1 tablespoon Worcestershire sauce, and sour cream.

## 4.

## 2. Mix ingredients

In tray, mix together **meatballs, pasta, sauce mixture**, and **peas**; season to taste with **salt** and **pepper**. Spread into a single layer; sprinkle with **fontina**.

## 5.

## 3. Bake & serve

Bake on center oven rack until **sauce** is bubbling and **cheese** is melted and browned in spots, 25-30 minutes.

Let **Swedish meatball tray bake** rest 5 minutes before serving. Enjoy!

## 6.