

DINNERLY



Beef Meatball Marinara with Cacio e Pepe Polenta



20-30min



2 Servings

We've gathered here today to join these meatballs and this polenta in holy matrimony. These meatballs don't skimp on flavor, simmering in a tangy bath of marinara and roasted red peppers. And the perfect companion: cacio e pepe-inspired polenta that results in the cheesy, peppery dish of our dreams. We've got you covered!

WHAT WE SEND

- 2 (¾ oz) Parmesan ⁷
- 2 oz roasted red peppers
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- 8 oz marinara sauce
- 3 oz quick-cooking polenta
- ¼ oz fresh parsley

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 4 Tbsp butter (optional) ⁷
- large egg ³

TOOLS

- microplane or grater
- medium skillet
- medium saucepan

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 750kcal, Fat 35g, Carbs 52g, Protein 46g



1. Prep ingredients

Finely grate **Parmesan**, if necessary. Coarsely chop **roasted red peppers**, if necessary.

In a medium bowl, knead to combine **beef**, ¼ cup **panko**, 1 large **egg**, ½ teaspoon **salt**, and ¼ teaspoon **pepper**. Shape into 8 meatballs.



2. Cook meatballs

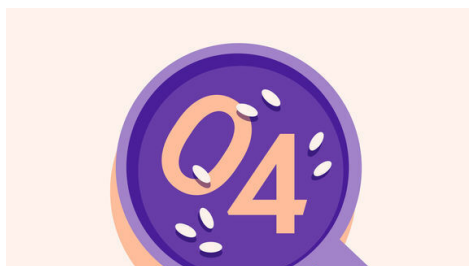
Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **meatballs** and cook until browned and cooked through, turning meatballs occasionally, 12–15 minutes. Add **marinara**, **roasted red peppers**, and ¼ cup **water**. Bring to a simmer, then reduce heat to low. Cover skillet to keep warm.



3. Cook polenta

In a medium saucepan, bring 2½ **cups water** to a boil over high heat.

Slowly whisk in **polenta** and 1 **teaspoon salt**. Cook over low heat, stirring occasionally, until grains are tender and polenta is thickened, 6–8 minutes. Stir in ¾ of the **Parmesan** and 1 **teaspoon black pepper**; season to taste with **salt**. Stir in 2 **tablespoons butter**, if desired.



4. Finish & serve

Pick **parsley leaves** from stems and coarsely chop leaves; discard stems.

Serve **meatballs** and **marinara** over **polenta** and top with **remaining Parmesan** and **parsley**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!