

DINNERLY



Saucy Beef & Ricotta Meatballs with Garlic Bread & Romaine Salad



30-40min



2 Servings

We could've had it alllllllll, (meatballs) rolling in the deeeeeeeep (end of a skillet full of rich tomato sauce)! Yes, we listen to a lot of Adele, what about it? All the saucy goodness of a meatball parm, but deconstructed with garlic bread and ricotta. Served with a light romaine salad for a well-balanced dinner. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 4 oz ricotta ⁷
- 10 oz pkg grass-fed ground beef
- 6 oz tomato paste
- 2 mini French rolls ¹
- 1 romaine heart

WHAT YOU NEED

- 1 large egg ³
- kosher salt & ground pepper
- olive oil
- sugar
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium nonstick skillet

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 770kcal, Fat 45g, Carbs 32g, Protein 46g



1. Form meatballs

In a medium bowl, mix to combine ¼ **teaspoon granulated garlic**, **all but 2 tablespoons ricotta**, **1 large egg**, ¾ **teaspoon salt**, and **a few grinds of pepper**. Add **beef**, then with slightly moistened hands, knead until combined; form mixture into 8 meatballs.



2. Brown meatballs

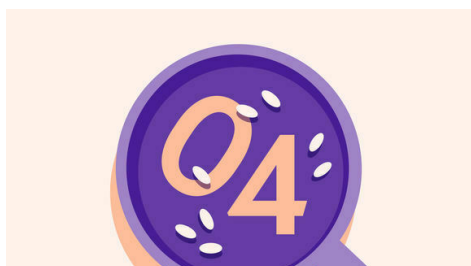
Preheat broiler with a rack in the top position.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **meatballs** (should sizzle vigorously when added); cook, turning once or twice, until browned but not cooked through, 6–8 minutes. Transfer to a plate and spoon off **all but 1 tablespoon fat**.



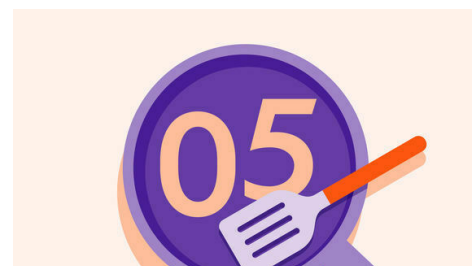
3. Simmer meatballs in sauce

Add ¼ **cup tomato paste** and ¼ **teaspoon granulated garlic** to same skillet; cook, stirring, until paste darkens slightly, 1–2 minutes. Stir in 1½ **cups water**, ½ **teaspoon sugar**, and **a pinch each of salt and pepper**. Return **meatballs** to skillet. Bring to a simmer; cook over medium, basting meatballs with a spoon, until sauce thickens and meatballs reach 165°F internally, 10–12 minutes.



4. Make garlic bread

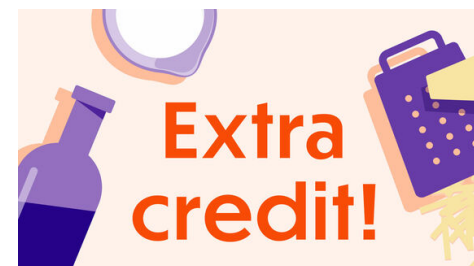
Meanwhile, split **rolls** in half. Generously brush cut sides with **oil**; season with **salt** and **pepper**. Place rolls directly on top oven rack and broil until lightly toasted, 1–2 minutes per side (watch closely). Remove from oven and sprinkle a pinch of granulated garlic on cut sides.



5. ROMAINE VARIATION

Halve **lettuce** lengthwise, then thinly slice crosswise, discarding stem. In a medium bowl, whisk together **2 tablespoons oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Add lettuce; toss to coat.

Spoon **meatballs and sauce** into shallow bowls. Spread **a dollop of the remaining ricotta** over top of each **garlic bread**. Serve **salad** alongside. Enjoy!



6. Spice it up!

If you like things a little spicy, add a pinch of red pepper flakes to the sauce in step 3 for a little bit of attitude!