

# MARLEY SPOON



## Fast! Creamy Pesto Spaghetti & Meatballs

with Spinach & Roasted Red Peppers



ca. 20min



2 Servings

Bright & creamy pasta on the table in record time? Yes, please. Fresh lemon brightens up a flavorful basil pesto-mascarpone sauce that we toss with roasted red peppers and meatballs for the ultimate hack. Fresh spinach wilts with perfectly cooked spaghetti for a meal as visually enticing as it is delectable. With a final touch of hot pepper flakes and a squeeze of lemon, dinner is served!



## What we send

- 5 oz baby spinach
- 1 lemon
- 2 oz roasted red peppers
- 6 oz spaghetti <sup>3</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>3</sup>
- 3 oz mascarpone <sup>1</sup>
- 2 oz basil pesto <sup>1</sup>
- 1 pkt crushed red pepper

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>1</sup>
- 1 large egg <sup>2</sup>

## Tools

- medium pot
- colander
- microplane or grater
- medium nonstick skillet

## Cooking tip

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## Allergens

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

## Nutrition per serving

Calories 1130kcal, Fat 65g, Carbs 82g, Protein 50g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Transfer **spinach** to a colander and set aside. Zest **half of the lemon**, then cut into 8 wedges. Coarsely chop **roasted red peppers**.

In a medium bowl, add **beef**, **1 large egg**, **¼ cup panko**, **several grinds of pepper**, and **½ teaspoon salt**. Knead gently to combine. Shape into 8 meatballs.



### 2. Cook pasta

Add **pasta** to boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 7-8 minutes. Reserve **⅓ cup cooking water**. Carefully drain pasta over **spinach** in colander to wilt slightly.



### 3. Cook meatballs

While **pasta** cooks, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add meatballs and cook, turning occasionally, until cooked through, 12-16 minutes. Reduce heat to medium.



### 4. Make sauce

To skillet with **meatballs**, add **mascarpone**, **basil pesto**, **roasted red peppers**, **lemon zest**, **pasta**, **spinach**, **1 tablespoon butter**, and **reserved cooking water**. Cook, stirring frequently, until **sauce** is smooth and slightly thickened, 2 minutes. Stir in the **juice of 1 lemon wedge**. Season to taste with **salt** and **pepper**.



### 5. Serve

Serve **creamy pesto spaghetti and meatballs** with **lemon wedges** for squeezing over top. Sprinkle with **crushed red pepper**, if desired. Enjoy!



### 6. Pro tip!

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside of the lemon so you have more juice to squeeze!