

DINNERLY



Big Batch Slow Cooker Sunday Gravy with Beef Meatballs & Pork Sausage

 5h  2 Servings

The Sunday gravy is an Italian-American tradition we can get behind. A tomatoey meat sauce cooked low and slow to deepen the flavor—what better way to make it than in a slow cooker? Sweet Italian pork sausage and beef meatballs get super tender as they simmer in the sauce. We serve it over rigatoni with grated Parmesan over top. We've got you covered! Cook time is 5–10 hours. (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 1 yellow onion
- ½ lb pkg uncased sweet Italian pork sausage
- 6 oz tomato paste
- ¼ oz dried oregano
- 2 (14½ oz) cans whole peeled tomatoes
- 2 (6 oz) rigatoni ¹
- 1 oz panko ¹
- ¾ oz Parmesan ²
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- slow cooker
- medium pot
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 20g, Carbs 89g, Protein 44g



1. Prep meatballs

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

In a medium bowl, stir to combine **ground beef**, **panko**, **1 teaspoon oregano**, **1 large egg**, and **1 teaspoon salt**. Divide into 10 meatballs.



2. Brown meatballs & sausage

Heat **1 tablespoon oil** in a medium skillet over medium-high until just smoking. Add **meatballs** and cook, shaking skillet occasionally, until browned in spots, 3–5 minutes. Transfer to slow cooker.

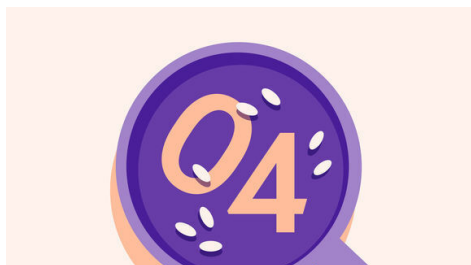
Add **sausage** to skillet. Cook, breaking up meat with a spoon, until browned in spots and no longer pink, 3–5 minutes.



3. Cook aromatics

Transfer **sausage** to slow cooker with a slotted spoon, reserving **fat** in skillet.

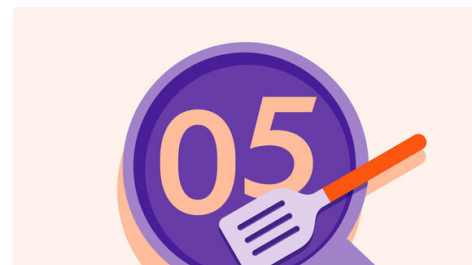
Add **onions** and a **pinch of salt** to skillet. Cook, stirring occasionally, until softened and lightly browned, 5–7 minutes. Stir in **chopped garlic**, **half of the tomato paste**, and **1 tablespoon oregano**. Cook, stirring often, until paste is darkened and fragrant, 1–2 minutes.



4. Simmer sauce

Add **¼ cup water** to skillet, scraping up any browned bits from the bottom. Transfer **tomato paste mixture** and **all of the canned tomatoes** to slow cooker.

Cover and cook until **sauce** is deeply flavored, 8–10 hours on low or 5–7 hours on high. Skim **excess fat** from surface of sauce, if necessary. Crush tomatoes with back of a spoon. Season to taste with **salt** and **pepper**.



5. Cook pasta & serve

When ready to serve, bring a medium pot of **salted water** to a boil. Add **pasta**; cook, stirring, until al dente, 8–9 minutes. Drain pasta.

Serve **Sunday gravy meat sauce** over **pasta** and sprinkle with **Parmesan**. Enjoy!



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