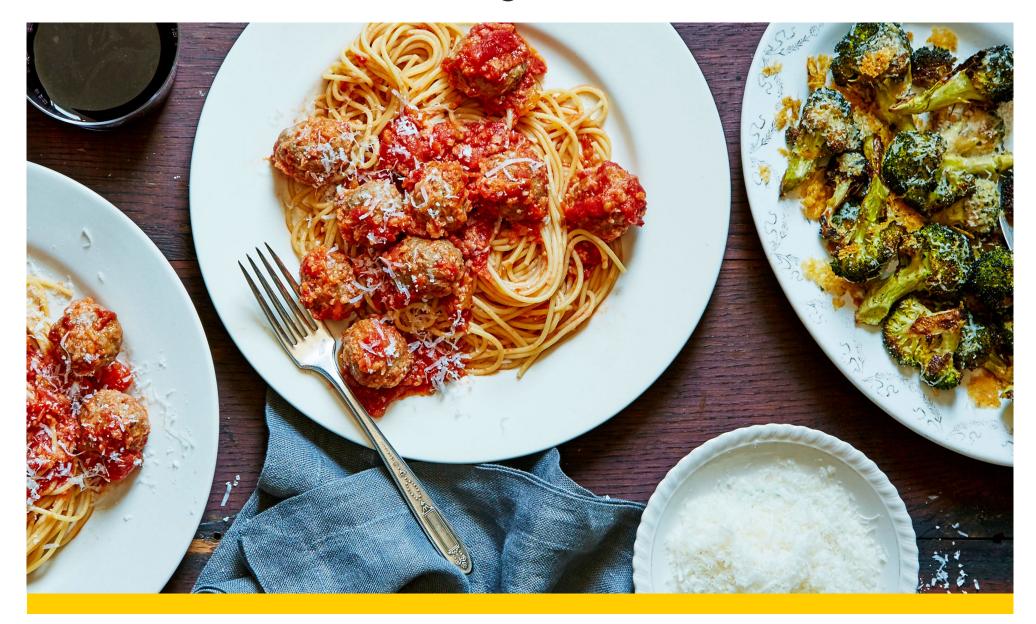
MARLEY SPOON



Spaghetti & Sausage Meatballs

with Parmesan Broccoli





These meatballs are a lot of fun to make, and require little work. Just roll the sausage meat into small balls and coat them in breadcrumbs. This will give them a crispy exterior, even after being tossed in tomato sauce. We broiled broccoli with plenty of Parmesan to create frico-Italian lacy cheese snacks, or the cheese that melts into golden crackers on your baking sheet-perfect for crumbling over the top.

What we send

- garlic
- 2 (¾ oz) Parmesan 1
- 14½ oz can whole peeled tomatoes
- ½ lb pkg uncased sweet Italian pork sausage
- 1 oz panko ²
- ½ lb broccoli
- 6 oz spaghetti ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- microplane or grater
- small saucepan
- 2 rimmed baking sheets

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 37g, Carbs 92g, Protein 51g



1. Prep ingredients

Preheat oven to 425°F with racks in the center and upper third. Bring a large pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**.



2. Make sauce

Heat **2 tablespoons oil** in a small saucepan over medium. Add **garlic** and cook, stirring, until fragrant and starting to brown, about 1 minute. Add **tomatoes** and break up into small pieces with a spoon. Bring to a simmer and cook, stirring occasionally, until slightly thickened, about 10 minutes.



3. Make sausage balls

Roll **sausage** into 1-inch balls. Place **panko** in a small shallow bowl; roll sausage balls in panko until completely coated. Place on a rimmed baking sheet.



4. Bake broccoli & meatballs

Cut **broccoli** into 1-inch florets, if necessary. On a second rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Bake **meatballs** on center oven rack and broccoli on upper oven rack, shaking sheets halfway through, until meatballs are cooked through and broccoli is crisptender, about 15 minutes.



5. Add cheese & bake

Remove **meatballs** from oven and carefully stir into **tomato sauce**. Sprinkle **broccoli** with **half of the Parmesan** and continue to bake broccoli until cheese is browned, about 5 minutes.



6. Cook pasta & serve

Add pasta to boiling salted water; cook, stirring occasionally, until al dente, 8-10 minutes. Serve meatballs and sauce over pasta. Scrape cheese and broccoli from pan. Serve meatballs, sauce, and pasta with cheesy broccoli. Pass remaining cheese at the table. Enjoy!