

DINNERLY



No Chop! Rigatoni & Meatballs with Spinach & Parm



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these rigatoni and meatballs? Personally, we'd choose B. This dish requires absolutely no prepwork—cook the meatballs, boil the pasta, and stir in the sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat beef meatballs ^{1,3,6,7}
- 5 oz baby spinach
- 6 oz rigatoni ¹
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large saucepan
- medium nonstick skillet
- microplane or grater

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 51g, Carbs 72g, Protein 32g



1. Cook meatballs & spinach

Bring a large saucepan of **salted water** to a boil.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes. Add **spinach** and a **pinch of salt**; cook, stirring occasionally, until wilted, about 1 minute. Remove from heat and cover to keep warm.



2. Cook pasta

Add **pasta** to saucepan with boiling **salted water** and cook, stirring often to prevent sticking, until al dente, 8–10 minutes. Reserve **¼ cup pasta water**. Drain and return pasta to saucepan.

Finely grate **Parmesan**, if necessary.



3. Finish & serve

Return saucepan with **pasta** over low heat. Add **meatballs and spinach**, **half of the Parmesan**, **reserved pasta water**, and **2 tablespoons butter**; stir until butter is melted. Season to taste with **salt** and **pepper**.

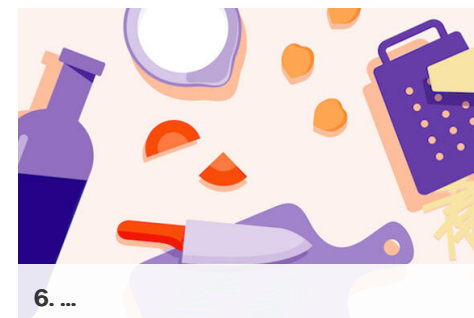
Serve **rigatoni and meatballs** drizzled with **oil**. Top with **remaining Parmesan** and a **few grinds of pepper**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!