



Family Big Batch: Spaghetti & Meatballs

with Caesar Salad & Homemade Croutons



40-50min



2 Servings

Sing it with us: Oh this is the night, it's a beautiful night, and they call it...the night for a big, beautiful batch of beef and pork meatballs, spaghetti marinara, and a crunchy Caesar salad with homemade croutons! So pick up that fork and twirl, swirl, and meatball your way through this bountiful platter of a true Italian-American classic. (2-p serves 4; 4-p serves 8)

What we send

- 2 ciabatta rolls ¹
- ½ oz fresh parsley
- 1 yellow onion
- garlic
- 10 oz pkg grass-fed ground beef
- 10 oz pkg ground pork
- 4 (¾ oz) Parmesan ⁷
- ¼ oz dried oregano
- 3 (8 oz) marinara sauce
- 2 (6 oz) spaghetti ¹
- 1 romaine heart
- 2 oz Caesar dressing ^{3,4,6,7}

What you need

- ½ cup milk (optional) ⁷
- olive oil
- kosher salt & ground pepper
- 2 large egg yolks ³
- unsalted butter ⁷

Tools

- rimmed baking sheet
- box grater
- 2 large pots

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1020kcal, Fat 35g, Carbs 104g, Protein 56g



1. Prep bread

Preheat oven to 375°F with racks in the center and 4 inches away from broiler. Trim crust from **1 roll** and cut into ½-inch pieces; discard crusts. Add to a large bowl, then toss with **⅓ cup milk or water**; set aside to soak for 10 minutes.

Cut **remaining roll** into ¾-inch cubes. On a rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**.



4. Simmer meatballs

Broil **meatballs** on top rack until tops are browned, 8-10 minutes (watch closely as broilers vary).

Meanwhile, bring a large pot of **salted water** to a boil. In a 2nd large pot, bring **marinara sauce** to a simmer over high heat. Add **meatballs and juices from baking sheet**; lower heat to maintain a gentle simmer. Cook until meatballs are cooked through, 8-10 minutes.



2. Bake croutons

Bake **bread cubes** on center rack until golden brown, stirring halfway through, 12-15 minutes. Transfer **croutons** to a bowl; reserve baking sheet. Switch oven to broil.

Pick **parsley leaves** from stems and finely chop; discard stems. Coarsely grate **onion** on the large holes of a box grater. Finely grate **2 large garlic cloves**. Finely grate **Parmesan**, if necessary.



5. Cook pasta

Quarter **lettuce** lengthwise; cut crosswise into ¾-inch pieces, discarding stems. To a large bowl, add lettuce, **croutons**, and **½ of the remaining Parmesan**.

Add **pasta** to boiling water and cook, stirring occasionally, until nearly al dente, 8-9 minutes. Reserve **¼ cup cooking water**; drain. Return pasta and cooking water to pot; ladle in **½ of the marinara** (without meatballs).



3. Mix meatballs

Mash **soaked bread mixture** with a fork until a smooth paste forms. Add **beef, pork, onion, garlic, parsley, ½ of the Parmesan, 2 large egg yolks, 2 teaspoons salt**, and **1 teaspoon each of oregano and pepper**; mix until everything is evenly combined. Using wet hands, shape mixture into golf ball-sized **meatballs**; transfer to reserved baking sheet.



6. Finish & serve

Cook **pasta** over high heat, stirring constantly, until pasta is al dente and coated with **sauce**, 2-3 minutes. Stir in **1 tablespoon each butter and oil** until creamy; season to taste.

Toss **salad** with **Caesar dressing**; season to taste. Transfer **pasta** to a platter; spoon over **meatballs** and **sauce**. Sprinkle with **remaining Parmesan**. Serve with **Caesar salad**. Enjoy!