DINNERLY

No Chop! Meatballs & Gluten Free-Fettuccine
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 meatballs and gluten free fettuccine? 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!

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, 2–3 minutes. Reserve **¼ cup pasta water**. Drain and return pasta to saucepan.

Finely grate **Parmesan**, if necessary.
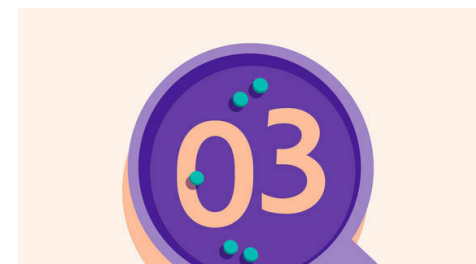
3. Finish & serve

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 **gluten free-fettuccine and meatballs** drizzled with **oil**. Top with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!

4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!