DINNERLY



Meatball Pesto Pasta

with Sun-Dried Tomatoes





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

WHAT WE SEND

- 6 oz pasta ²
- · 2 oz sun-dried tomatoes 4
- 4 oz basil pesto ³
- 10 oz pkg grass-fed ground beef
- 1 oz panko ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- · butter 3
- 1 large egg 1

TOOLS

- · large saucepan
- medium nonstick skillet

ALLERGENS

Egg (1), Wheat (2), Milk (3), Sulphites (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1070kcal, Fat 52g, Carbs 89g, Protein 52g



1. Prep meatballs

Bring a large saucepan of **salted water** to a boil (Pro tip: cover pot to bring water to a boil faster!).

To a medium bowl, add beef, 1 large egg, ¼ cup panko, ½ teaspoon salt, and several grinds of pepper. Knead gently to combine. Shape into 8 meatballs.



2. Cook meatballs

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add meatballs and cook, turning occasionally, until browned, 12–16 minutes. Cover to keep warm off heat until step 3.



3. Cook pasta & tomatoes

To saucepan with boiling salted water, add pasta and cook, stirring often to prevent sticking, until al dente, 8–9 minutes.

Reserve 2 tablespoons cooking water.

Place **sun-dried tomatoes** in a colander, then drain pasta over tomatoes to rehydrate. Return pasta and tomatoes to saucepan off heat.



4. Finish & serve

To same saucepan, stir in meatballs, pesto, reserved cooking water, and 1 tablespoon butter until combined.

Season meatball pesto pasta to taste with salt and pepper and serve. Enjoy!



What were you expecting, more steps?



You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!