

# MARLEY SPOON



## Lamb Meatball & Cannellini Bean Stew

with Spinach, Parmesan & Pesto



20-30min



2 Servings

This warm and hearty bowl features the best of Italian flavors—but without any carb-heavy pasta! Garlicky lamb meatballs brown and simmer in marinara sauce along with cannellini beans, baby spinach, and Parmesan. The flavors meld together before we top it off with a jolt of vibrant basil pesto, creating an original dish with traditional flavors.



## What we send

- garlic
- 15 oz can cannellini beans
- ¾ oz Parmesan <sup>7</sup>
- 10 oz pkg ground lamb
- 1 oz panko <sup>1</sup>
- 8 oz marinara sauce
- 5 oz baby spinach
- 2 oz basil pesto <sup>7</sup>

## What you need

- 1 large egg <sup>3</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- microplane or grater
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 900kcal, Fat 59g, Carbs 45g, Protein 47g



### 1. Prep ingredients

Finely chop **2 teaspoons garlic**.

Drain and rinse **beans** under cold water.

Finely grate **Parmesan**.



### 4. Cook meatballs

Heat **1 tablespoon oil** in same skillet over medium-high. Add **meatballs** and cook, turning as they brown, until seared, 6-8 minutes. Drain excess oil and reduce heat to medium; add **marinara** and **¼ cup water**. Simmer, turning meatballs every minute or so, until cooked through, 3-5 minutes. Transfer meatballs to a plate and cover to keep warm.



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 2. Make meatballs

In a medium bowl, combine **ground lamb, garlic, ¼ cup panko, 1 large egg, 1 teaspoon salt, and a few grinds of pepper**. Mix until fully combined. Roll into 8 meatballs, about 2 tablespoons each.



### 5. Simmer beans & spinach

Add **beans, half of the Parmesan, and ¼ cup water** to **marinara sauce**. Bring to a simmer. Add **spinach** and cook, stirring, until wilted. Season to taste with **salt** and **pepper**.



### 3. Toast panko

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining panko** and cook, stirring occasionally, until toasted, 3-5 minutes. Transfer to a bowl.



### 6. Finish & serve

Spoon **beans, spinach, and marinara** into shallow bowls. Top with **meatballs** and drizzle **pesto** over top.

Serve **meatball and cannellini bean stew** garnished with **toasted panko** and **remaining Parmesan**. Enjoy!