

# DINNERLY



## Rigatoni & Ready to Heat Meatballs with Spinach & Parmesan



20-30min



2 Servings

This dinner is proof that you don't need to spend your whole day cooking a pot of red sauce to enjoy a delicious bowl of pasta and meatballs. The meatballs are pan-fried to golden-brown perfection, then combined with sautéed onions, spinach, and al dente pasta. We top it all with Parmesan for a guaranteed, "Mamma mia!" We've got you covered!

### WHAT WE SEND

- 1 red onion
- $\frac{3}{4}$  oz Parmesan <sup>1</sup>
- 5 oz baby spinach
- $\frac{1}{2}$  lb pkg ready to heat beef meatballs <sup>2,1,3,4</sup>
- 6 oz rigatoni <sup>4</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- butter <sup>1</sup>

### TOOLS

- microplane or grater
- large saucepan
- large nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 800kcal, Fat 35g, Carbs 85g, Protein 36g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Meanwhile, finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**. Finely grate **Parmesan**, if necessary. Coarsely chop **spinach**.



#### 2. Cook meatballs

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **meatballs** and cook, turning once or twice, until browned and nearly heated through, 2–3 minutes. Stir in **onions** and cover. Reduce heat to medium and cook, stirring occasionally, until onions are softened, about 5 minutes.



#### 3. Cook pasta

While **meatballs** cook, add **pasta** to boiling water and cook until al dente, 8–10 minutes. Reserve  $\frac{1}{2}$  cup **pasta water**, then drain pasta.



#### 4. Finish & serve

Stir **spinach** and **garlic** into skillet with **meatballs**; cook until spinach is wilted, about 1 minute. Add **pasta**, **reserved pasta water**, and **1 tablespoon butter**; cook, stirring, 1 minute. Stir in **half of the Parmesan** (in large pinches to avoid clumping). Drizzle **rigatoni and meatballs** with **oil**. Sprinkle **pepper** and **remaining Parmesan** on top. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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