

DINNERLY



Meatballs & Ready-to-Heat Penne with Pesto & Sun-Dried Tomatoes



30-40min



2 Servings

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 form and sear the meatballs, heat 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

- 10 oz pkg grass-fed ground beef
- 1 oz panko ³
- 7 oz ready to heat penne ^{1,3}
- 4 oz basil pesto ²
- 2 oz sun-dried tomatoes

WHAT YOU NEED

- large egg ¹
- kosher salt & ground pepper
- olive oil
- butter ²

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 920kcal, Fat 52g, Carbs 58g, Protein 48g



1. Brown 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

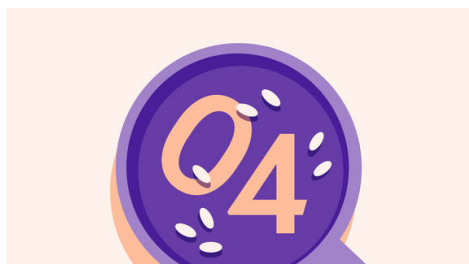
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 12–16 minutes. Cover to keep warm off heat until step 3.



3. Cook pasta & tomatoes

To saucepan with boiling **salted water**, add **pasta** and cook, stirring, until heated through and al dente, 1–2 minutes. Reserve **2 tablespoons cooking water**.

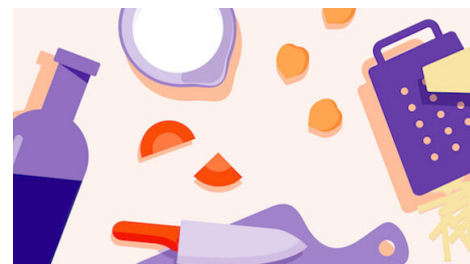
Place **sun-dried tomatoes** in a colander, then drain pasta over tomatoes to rehydrate. Return pasta and tomatoes to saucepan off heat.



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!



5. ...

What were you expecting, more steps? You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!