

# DINNERLY



## Meatballs Marinara with Cacio e Pepe Polenta



ca. 20min



2 Servings

We've gathered here today to join these meatballs and this polenta in holy matrimony. These meatballs don't skimp on flavor, simmering in a tangy bath of marinara and roasted red peppers. And the perfect companion: cacio e pepe-inspired polenta that results in the cheesy, peppery dish of our dreams. We've got you covered!

## WHAT WE SEND

- 2 (¾ oz) Parmesan <sup>3</sup>
- 2 oz roasted red peppers
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>2</sup>
- 8 oz marinara sauce
- 3 oz quick-cooking polenta
- ¼ oz fresh parsley

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 4 Tbsp butter (optional) <sup>3</sup>
- large egg <sup>1</sup>

## TOOLS

- microplane or grater
- medium skillet
- medium saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

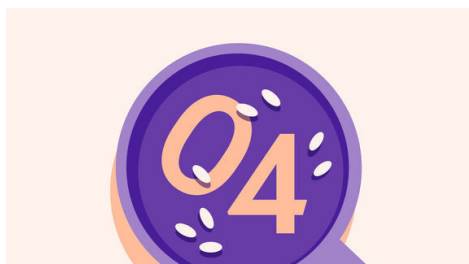
Calories 760kcal, Fat 36g, Carbs 51g, Protein 47g



### 1. Prep ingredients

Finely grate **Parmesan**, if necessary. Coarsely chop **roasted red peppers**, if necessary.

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.



### 4. Finish & serve

Pick **parsley leaves** from stems and coarsely chop leaves; discard stems.

Serve **meatballs** and **marinara** over **polenta** and top with **remaining Parmesan** and **parsley**. Enjoy!



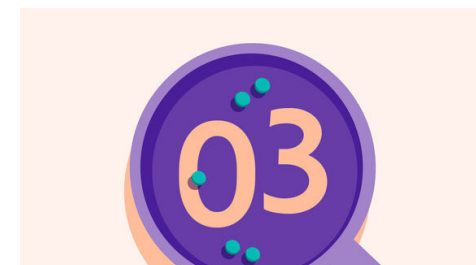
### 2. Brown meatballs

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **meatballs** and cook, turning occasionally, until cooked through, 12–16 minutes. Add **marinara**, **roasted red peppers**, and **¼ cup water**. Bring to a simmer, then reduce heat to low. Cover skillet to keep warm.



### 5. ...

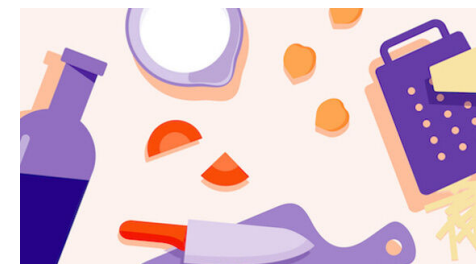
What were you expecting, more steps?



### 3. Cook polenta

In a medium saucepan, bring **2½ cups water** to a boil over high heat.

Slowly whisk in **polenta** and **1 teaspoon salt**. Cook over low heat, stirring occasionally, until grains are tender and polenta is thickened, 6–8 minutes. Stir in **¾ of the Parmesan** and **1 teaspoon black pepper**; season to taste with **salt**. Stir in **2 tablespoons butter**, if desired.



### 6. ...

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