

# DINNERLY



## Readymade-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 ready to heat 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>7</sup>
- 2 oz roasted red peppers
- ½ lb pkg ready to heat beef meatballs <sup>1,3,6,7</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>7</sup>

## TOOLS

- microplane or grater
- medium skillet
- medium saucepan

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

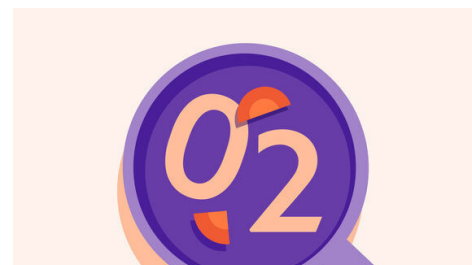
## NUTRITION PER SERVING

Calories 710kcal, Fat 47g, Carbs 46g, Protein 29g



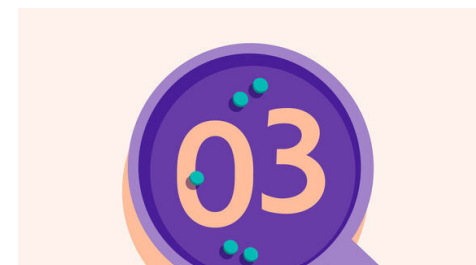
### 1. Prep ingredients

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



### 2. Brown meatballs

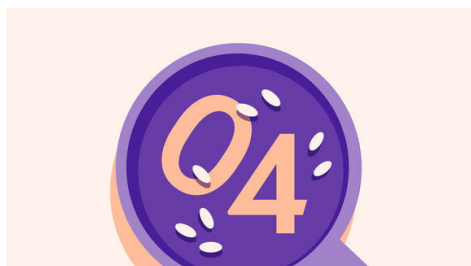
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **meatballs** and cook until browned, shaking pan occasionally to flip meatballs, 4–6 minutes. Add **marinara**, **roasted red peppers**, and **¼ cup water**. Bring to a simmer, then reduce heat to low. Cover skillet to keep warm.



### 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.



### 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!



### 5. ...

What were you expecting, more steps?



### 6. ...

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