

DINNERLY



Lamb Meatball Pesto Pasta with 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 lamb meatball pesto pasta? Personally, we'd choose B. This dish requires absolutely no prepwork—just prep and sear the meatballs, cook 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

- 1 oz panko ³
- 10 oz pkg ground lamb
- 6 oz gemelli ³
- 2 oz sun-dried tomatoes
- 4 oz basil pesto ¹

WHAT YOU NEED

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

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

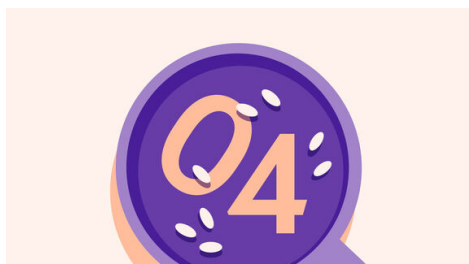
Calories 1130kcal, Fat 65g, Carbs 89g, Protein 50g



1. LAMB VARIATION

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 **lamb**, **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

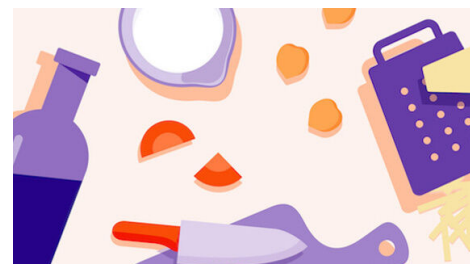
To same saucepan, stir in **meatballs**, **pesto**, **reserved cooking water**, and **1 tablespoon butter** until combined.

Season **meatball pesto pasta** to taste with **salt** and **pepper** and serve. Enjoy!



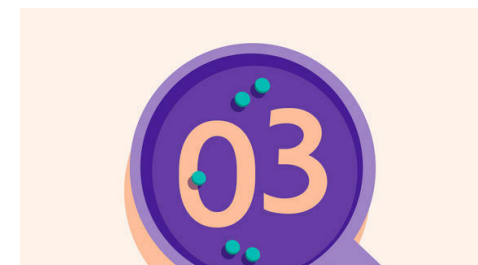
2. Cook meatballs

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.



5. ...

What were you expecting, more steps?



3. Cook pasta & tomatoes

To saucepan with boiling **salted water**, add **pasta** and cook, stirring often to prevent sticking, until al dente, 8–9 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.



6. ...

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