



## Skillet Spaghetti & Lamb Meat Sauce

with Cheesy Romaine Salad



20-30min



2 Servings

This dish has all the characteristics of a made with love meal: comforting, familiar, and delicious! Ground lamb quickly browns in a large skillet and combines with tomatoes and spaghetti before getting topped with plenty of mozzarella cheese. Cooking the spaghetti in the sauce gives it a silky, luscious texture.



## What we send

- 14½ oz can whole peeled tomatoes
- garlic
- 3¾ oz mozzarella <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>
- 6 oz spaghetti <sup>2</sup>
- 10 oz pkg ground lamb
- 6 oz tomato paste
- ¼ oz Italian seasoning
- 1 romaine heart
- 1 pkt balsamic vinaigrette

## What you need

- kosher salt & pepper
- olive oil

## Tools

- large pot
- box grater
- large (12") ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 1140kcal, Fat 62g, Carbs 92g, Protein 56g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Coarsely grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan** on the small holes of the grater. Break **spaghetti** in half.



### 4. Broil pasta

Preheat broiler with a rack in the top position. Remove **pasta** from heat, then stir in **half of the Parmesan** and **several grinds of pepper**. Top pasta with **mozzarella**. Broil on top oven rack until cheese is bubbling and browned in spots, 2-3 minutes (watch closely as broilers vary).



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 2. Brown lamb

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, 1 minute. Add **lamb**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 5-7 minutes. Spoon off any excess fat from skillet. Stir in **¼ cup tomato paste** and **2 teaspoons Italian seasoning**; cook until fragrant, 1-2 minutes.



### 5. Finish salad & serve

Meanwhile, cut **lettuce** crosswise into 1-inch pieces, discarding stem end. Transfer **balsamic dressing** to a large bowl.

To bowl with **dressing**, add **lettuce** and **remaining Parmesan** and toss to coat. Serve **skillet spaghetti and meat sauce** with **salad** alongside. Enjoy!



### 3. Finish sauce

Add **tomatoes** to same skillet. Reduce heat to medium; cook, stirring, until sauce is slightly thickened, 4-5 minutes. Meanwhile, add **pasta** to boiling **salted water**; cook, stirring, until al dente, 8-10 minutes. Reserve **1 cup cooking water**, then drain pasta. Add pasta and reserved cooking water to skillet with sauce; cook over medium heat, stirring, until pasta is coated, 1-2 minutes.



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