

# MARLEY SPOON



## Kid Friendly! Pasta & Meatballs

with Marinara & Parmesan



20-30min



2 Servings

This beautiful bowl of pasta & meatballs may not have rained down from mashed potato clouds or appeared as fruit on the elusive Meatball Tree, but it did make for an easy peasy one, two, threezy dinner. So make that Parmesan rain!

### What we send

- ¾ oz Parmesan <sup>3</sup>
- ½ lb pkg ready to heat beef meatballs <sup>1,2,3,4</sup>
- 8 oz marinara sauce
- 6 oz pasta shells <sup>2</sup>

### What you need

- kosher salt & ground pepper
- olive oil

### Tools

- large pot
- microplane or grater
- medium skillet

### Allergens

Egg (1), Wheat (2), Milk (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### Nutrition per serving

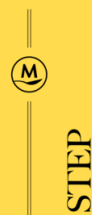
Calories 730kcal, Fat 32g, Carbs 79g,  
Protein 34g



# 1

### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **¾ of the Parmesan**.



# 2

### 2. Cook meatballs & sauce

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **meatballs** and cook, shaking skillet occasionally, until meatballs are browned in spots, 2-3 minutes. Add **marinara sauce** and bring to a simmer. Set aside until **pasta** is ready.



# 3

### 3. Cook pasta

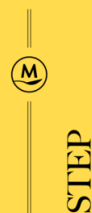
Add **pasta** to **boiling water** and cook, stirring occasionally, until nearly al dente, about 7 minutes. Reserve **¼ cup cooking water**; drain pasta.



# 4

### 4. Sauce pasta

Add **pasta** and **reserved cooking water** to skillet with **meatballs and sauce**. Cook over high heat, stirring constantly, until pasta is al dente and coated with **sauce**, 2-3 minutes.



# 5

### 5. Finish & serve

Remove **pasta** from heat and stir in **grated Parmesan**; season to taste with **salt** and **pepper**.

Divide **pasta and meatballs** between bowls. Grate over **remaining Parmesan** and finish with **a drizzle of oil**, if desired. Enjoy!



### 6. Some today, some tomorrow

This pasta & meatballs dish is a real hit—both to the tastebuds and for the leftover lovers among us. Store any leftovers in a sealed container in the fridge overnight, then reheat on the stovetop or in a microwave until hot and ready!