
Savers:

Spaghetti & Meatballs



ca. 20min



2 Servings

What we send

- ½ lb pkg ready to heat beef meatballs ^{1,2,3,4}
- 6 oz spaghetti ²
- 8 oz marinara sauce
- ¾ oz Parmesan ³

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- medium skillet
- microplane or grater

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 0kcal

1. Prep ingredients

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

4. Sauce pasta

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

2. Cook meatballs & sauce

In a medium skillet, heat 1 tablespoon oil over medium-high heat. Add meatballs. 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.

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!

3. Cook pasta

Add pasta to boiling water and cook, stirring occasionally, until nearly al dente, 8-9 minutes. Reserve ¼ **cup cooking water**; drain pasta.

6.