

## Spaghetti & Meatballs

with Parmesan



ca. 20min



2 Servings

Nothing says "amore" like a big plate of classic spaghetti and meatballs. We make this simple dish extra easy with our ready to heat meatballs. Just boil and the pasta, heat the meatballs and marinara sauce, and grate as much Parmesan as your heart desires.

### 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 spaghetti <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 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** 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.

## 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. Bring the heat!

If you're a fan of spice, top the spaghetti with a dash of red pepper flakes.