

# DINNERLY



## Rigatoni & Meatballs with Spinach & Parm



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these rigatoni and meatballs? Personally, we'd choose B. This dish comes together in a snap—just cook the meatballs, boil the pasta, and stir in the sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 5 oz baby spinach
- 6 oz rigatoni <sup>2</sup>
- $\frac{3}{4}$  oz Parmesan <sup>3</sup>
- 10 oz pkg ground lamb
- 1 oz panko <sup>2</sup>

## WHAT YOU NEED

- large egg <sup>1</sup>
- kosher salt & ground pepper
- olive oil
- butter <sup>3</sup>

## TOOLS

- large saucepan
- medium nonstick skillet
- microplane or grater

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 760kcal, Fat 37g, Carbs 75g, Protein 33g



### 1. Prep meatballs

Bring a large saucepan of **salted water** to a boil.

To a medium bowl, add **beef**, **1 large egg**,  $\frac{1}{4}$  **cup panko**,  $\frac{1}{2}$  **teaspoon salt**, and **several grinds of pepper**. Knead gently to combine. Shape into 8 meatballs.



### 2. Cook meatballs & spinach

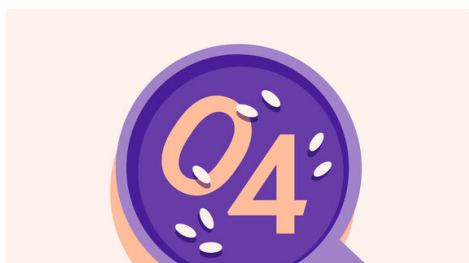
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until cooked through, 12–16 minutes. Add **spinach** and **a pinch of salt**; cook, stirring occasionally, until wilted, about 1 minute. Remove from heat and cover to keep warm.



### 3. Cook pasta

Add **pasta** to saucepan with boiling **salted water** and cook, stirring often to prevent sticking, until al dente, 8–10 minutes. Reserve  $\frac{1}{4}$  **cup pasta water**. Drain and return pasta to saucepan.

Finely grate **Parmesan**, if necessary.



### 4. Finish & serve

Return saucepan with **pasta** over low heat. Add **meatballs and spinach**, **half of the Parmesan**, **reserved pasta water**, and **2 tablespoons butter**; stir until butter is melted. Season to taste with **salt** and **pepper**.

Serve **rigatoni and meatballs** drizzled with **oil**. Top with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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