

DINNERLY



Spaghetti & Meatball Pie with Mozzarella



30-40min



2 Servings

Hope your week looks as good as our dinner plans tonight. This oven-baked skillet pulls together the best parts of a comforting classic—saucy spaghetti, Italian spices, and juicy meatballs. It's all broiled for the ideal crispy to melty ratio in every bite. We promise you'll only have PIES for these noodles. We've got you covered!

WHAT WE SEND

- 6 oz spaghetti ³
- 3¼ oz mozzarella ²
- 10 oz pkg grass-fed ground beef
- 1 oz panko ³
- 8 oz tomato sauce
- ¼ oz Italian seasoning

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 large egg ¹
- garlic

TOOLS

- medium saucepan
- box grater or microplane
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 980kcal, Fat 39g, Carbs 90g, Protein 58g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Add **spaghetti**; cook, stirring occasionally, until almost al dente, 8–10 minutes. Reserve **¼ cup cooking water**, then drain and lightly toss pasta directly in colander with **oil** to prevent sticking. Meanwhile, finely chop **2 teaspoons garlic**. Coarsely shred **mozzarella** on the large holes of a box grater.



2. Shape & brown meatballs

In a medium bowl, combine **beef, panko, 1 teaspoon of the garlic, 1 large egg, 1 teaspoon salt, and black pepper**; divide into 8 (1 tablespoon) balls. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add meatballs; cook until browned all over but not cooked through, 6–8 minutes. Use a slotted spoon to transfer to a plate, leaving **fat** in skillet.



3. Make tomato sauce

Preheat broiler with top rack 6 inches from heat source. Add **remaining garlic** to same skillet over medium-high heat. Cook, stirring, until fragrant, 30 seconds. Stir in **tomato sauce, 1 teaspoon Italian seasoning, ¾ cup water, and a pinch each of salt and pepper**. Add **meatballs** back to skillet and simmer until sauce is thickened, about 5 minutes.



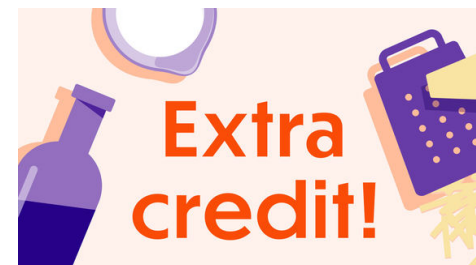
4. Assemble spaghetti pie

Remove and reserve **¼ cup of the tomato sauce**, then stir **pasta** and **reserved cooking water** into remaining sauce in skillet. Season to taste with **salt and pepper**. Bring **meatballs** to the top of **spaghetti**, then spoon reserved sauce over top. Sprinkle with **shredded mozzarella**.



5. Broil & serve

Broil **spaghetti and meatball pie** on top oven rack until **cheese** is melted and golden in spots, 3–5 minutes (watch closely as broilers vary). Enjoy!



6. Hot tip!

Loosen your spaghetti pie edges with a paring knife or spatula and slide it out onto a cutting board to cut into slices.