

DINNERLY



Pesto Chicken Meatballs with Spaghetti Marinara



30min



2 Servings

When you have an all star cast of pesto, meatballs, AND spaghetti on the plate, who shines the brightest? Let your mouth decide. We've got you covered!

WHAT WE SEND

- 10 oz pkg grass-fed ground beef
- 1 oz panko ²
- 4 oz basil pesto ¹
- 6 oz spaghetti ²
- 8 oz marinara sauce
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- rimmed baking sheet
- colander

COOKING TIP

Make it ahead! Season, mix, and shape the meatballs in advance. Hold them in an airtight container until you're ready to bake them for dinner.

ALLERGENS

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

NUTRITION PER SERVING

Calories 780kcal, Fat 30g, Carbs 78g, Protein 52g



1. Prep water & preheat oven

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

Preheat broiler with a rack in the center. **Lightly oil** a rimmed baking sheet.



2. Shape & cook meatballs

In a medium bowl, combine **beef**, **half of the panko** (save rest for own use), **3 tablespoons pesto**, **½ teaspoon salt**, and **a few grinds of pepper**. Mix with your hands and shape into **6 (2-inch) meatballs**. Place meatballs on prepared baking sheet. Broil on center rack until cooked through and golden brown, 8–10 minutes.



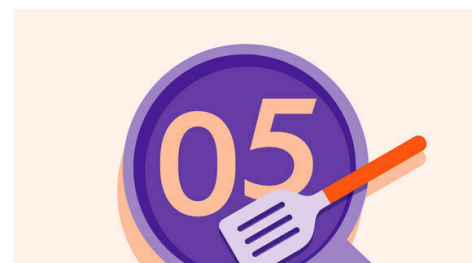
3. Cook pasta

Meanwhile, add **pasta** to saucepan with **boiling water**. Cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **¼ cup pasta cooking water**; drain and return pasta to pot.



4. Make sauce

To saucepan with **cooked pasta**, add **marinara sauce**. Cook over medium-low heat, gently stirring, until warmed through, 2–4 minutes. Add **pasta water**, 1 tablespoon at a time, to thin sauce to desired consistency. Season to taste with **salt** and **pepper**.



5. Serve

Grate **Parmesan**, if necessary.

Serve **meatballs** on top of **spaghetti** and **marinara sauce**. Drizzle with **remaining pesto** and top with as much **Parmesan** as desired over top. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.