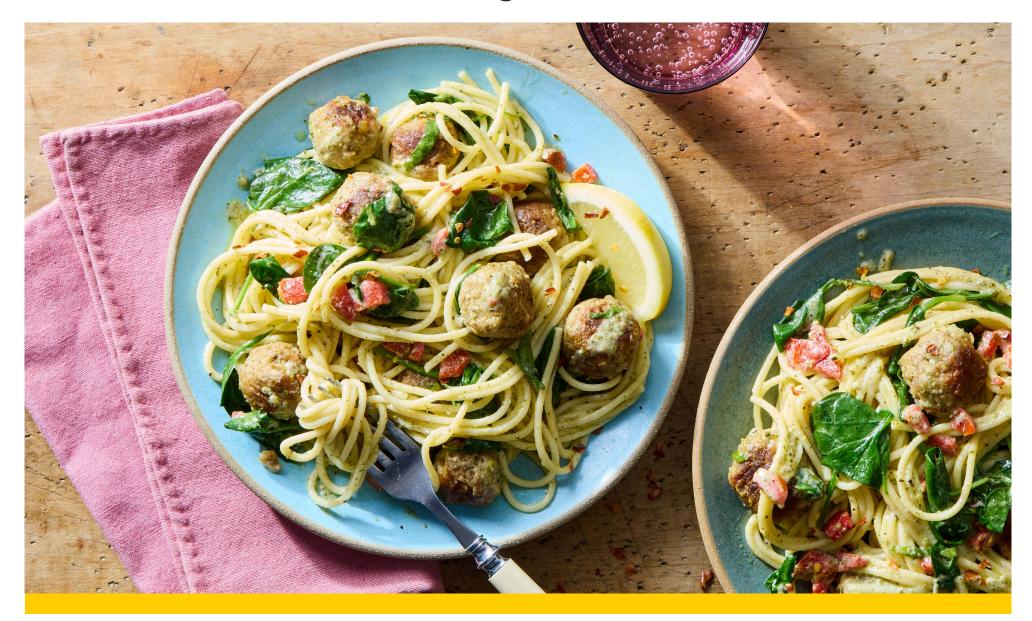
# **MARLEY SPOON**



Bright & creamy pasta on the table in record time? Yes, please. Fresh lemon brightens up a flavorful basil pesto-mascarpone sauce that we toss with roasted red peppers and lamb meatballs for the ultimate hack. Fresh spinach wilts with perfectly cooked spaghetti for a meal as visually enticing as it is delectable. With

a final touch of hot pepper flakes and a squeeze of lemon, dinner is served!

# **Creamy Pesto Spaghetti & Lamb Meatballs**

with Spinach & Roasted Red Peppers





#### What we send

- 5 oz baby spinach
- 1 lemon
- 2 oz roasted red peppers
- 10 oz pkg ground lamb
- 6 oz spaghetti <sup>3</sup>
- 1 oz panko <sup>3</sup>
- 3 oz mascarpone 1
- 2 oz basil pesto <sup>1</sup>
- 1 pkt crushed red pepper

## What you need

- · kosher salt & ground pepper
- · olive oil
- butter 1
- 1 large egg <sup>2</sup>

#### **Tools**

- medium pot
- colander
- microplane or grater
- medium nonstick skillet

#### Cooking tip

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#### **Allergens**

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

#### **Nutrition per serving**

Calories 1200kcal, Fat 77g, Carbs 83g, Protein 48g



# 1. Prep ingredients

Bring a medium pot of salted water to a boil. Transfer **spinach** to a colander and set aside. Zest half of the lemon, then cut into 8 wedges. Coarsely chop roasted red peppers.

In a medium bowl, add lamb, 1 large egg, ¼ cup panko, several grinds of pepper, and ½ teaspoon salt Knead gently to combine. Shape into 8 meatballs.



# 2. Cook pasta

Add pasta to boiling salted water and cook, stirring occasionally to prevent sticking, until al dente, 7-8 minutes. Reserve 1/3 cup cooking water. Carefully drain pasta over **spinach** in colander to wilt slightly.



### 3. Cook meatballs

While pasta cooks, heat 1 tablespoon oil in a medium nonstick skillet over mediumhigh. Add meatballs and cook, turning occasionally, until cooked through, 12-16 minutes. Reduce heat to medium.



#### 4. Make sauce

To skillet with **meatballs**, add mascarpone, basil pesto, roasted red peppers, lemon zest, pasta, spinach, 1 tablespoon butter, and reserved cooking water. Cook, stirring frequently, until **sauce** is smooth and slightly thickened, 2 minutes. Stir in the juice of 1 lemon wedge. Season to taste with salt and pepper.



#### 5. Serve

Serve creamy pesto spaghetti and meatballs with lemon wedges for squeezing over top. Sprinkle with crushed red pepper, if desired. Enjoy!



Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside of the lemon so you have more juice to squeeze!