

MARLEY SPOON



Creamy Pesto Spaghetti & Lamb Meatballs

with Spinach & Roasted Red Peppers



ca. 20min



2 Servings

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!

What we send

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

What you need

- kosher salt & ground pepper
- olive oil
- butter ¹
- 1 large egg ²

Tools

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

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

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.



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**.



2. Cook pasta

Add **pasta** to boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 7-8 minutes. Reserve **⅓ cup cooking water**. Carefully drain pasta over **spinach** in colander to wilt slightly.



5. Serve

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



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Cook meatballs

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



6. Pro tip!

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!