

DINNERLY



Kid-Friendly! Pasta & Meatballs with Marinara & Parm



20-30min



2 Servings

Since the pasta in this dish is shell-shaped...does that mean the meatballs are their pearls? Get ready to dive into this saucy feast (no scuba gear required). We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- ½ lb pkg ready to heat beef meatballs ^{1,2,3,4}
- 8 oz marinara sauce
- 6 oz pasta shells ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large pot
- microplane or grater
- medium skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

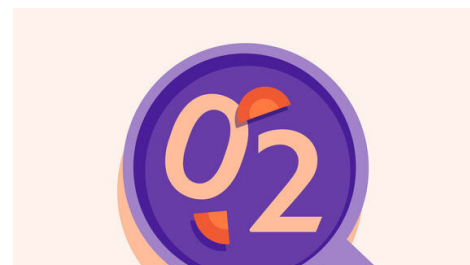
NUTRITION PER SERVING

Calories 730kcal, Fat 32g, Carbs 79g, Protein 34g



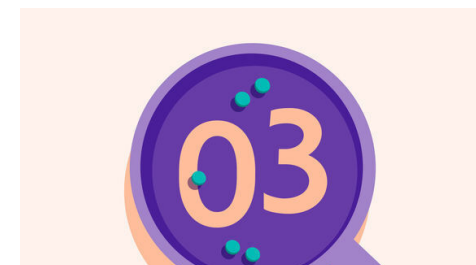
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **¾ of the Parmesan**.



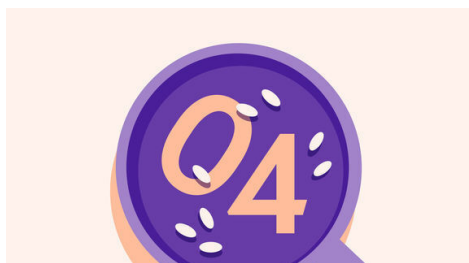
2. Cook meatballs & sauce

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **meatballs** and cook, shaking skillet occasionally, until meatballs are browned in spots, 2–3 minutes. Add **marinara sauce** and bring to a simmer. Set aside until **pasta** is ready.



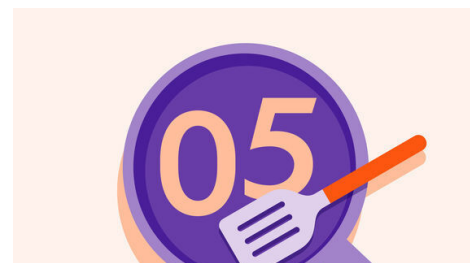
3. Cook pasta

Add **pasta** to **boiling water** and cook, stirring occasionally, until nearly al dente, about 7 minutes. Reserve **¼ cup cooking water**; drain pasta.



4. Sauce pasta

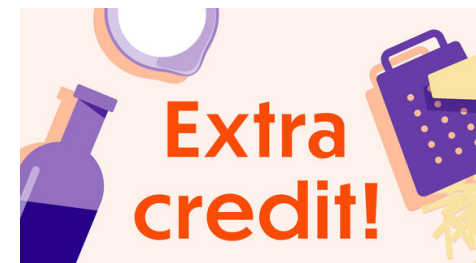
Add **pasta** and **reserved cooking water** to skillet with **meatballs and sauce**. Cook over high heat, stirring constantly, until pasta is al dente and coated with **sauce**, 2–3 minutes.



5. Finish & serve

Remove **pasta** from heat and stir in **grated Parmesan**; season to taste with **salt** and **pepper**.

Divide **pasta and meatballs** between bowls. Grate over **remaining Parmesan** and finish with **a drizzle of oil**, if desired. Enjoy!



6. Leftover love

This hearty bowl of pasta & meatballs reheats beautifully in the microwave or on the stove, so pack 'em up and serve any leftovers tomorrow for lunch or dinner (or breakfast, you do you!).