

Turkey Meatballs with Spaghetti

Featured in Martha's 100th Cookbook



2 Servings

What we send

- 10 oz pkg ground turkey
- 6 oz spaghetti ⁴
- 2 oz roasted red pepper pesto ²
- 1½ oz pkt Worcestershire sauce ¹
- garlic
- ¾ oz Parmesan ²
- 2 oz sautéed mirepoix
- 2 (8 oz) marinara sauce
- 2 oz panko ⁴
- ¼ oz fresh parsley
- ½ oz tamari soy sauce ³

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- large skillet

Allergens

Fish (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 0kcal

1. Prep ingredients

Finely grate ½ teaspoon garlic. Bring a large pot of salted water to a boil.

In a large bowl, add ground turkey, panko, red pepper pesto, garlic, 1 tablespoon Worcestershire, 1 teaspoon tamari, ½ teaspoon salt, and a few grinds of pepper. Mix until combined and then form into 10 equally sized meatballs (about 2 tablespoons each).

4. Make sauce

Add mirepoix mix to skillet and sauté until fragrant. Add marinara sauce and reserved pasta cooking liquid. Bring to a simmer. Return meatballs to pan and turn to coat in sauce. Cook until meatballs are cooked through 8–10 minutes.

2. Boil pasta

Add pasta to boiling water and cook until al dente, 10–12 minutes. Reserve ¼ cup cooking liquid and drain. Toss pasta with a drizzle of olive oil to prevent sticking and set aside.

5. Serve

Remove parsley leaves from stems and coarsely chop leaves, discard stems. Transfer spaghetti to plates and top with meatballs and sauce. Garnish with grated parmesan and parsley. Enjoy!

3. Sear meatballs

Heat 2 tablespoons oil in large skillet over medium high. Add meatballs and cool until browned on each side, 1–2 minutes rotating as meatballs brown. Transfer to a plate (they may not be cooked through), and reduce heat to medium.

6.