

# DINNERLY



## Creamy Swedish Meatballs with Penne, Peas & Parmesan



20-30min



2 Servings

According to our bellies, there's no wrong way to eat meatballs. Here we enjoy them Swedish style, draped in a creamy blend of sour cream and Parmesan, with peas and penne to keep those delicious beef meatballs company. Just mix it all up in the foil tray provided, pop it in the oven and där! A hearty bowl of pasta in just three steps. We've got you covered!

### WHAT WE SEND

- aluminum foil tray
- ½ lb pkg ready to heat beef meatballs <sup>1,2,3,4</sup>
- 7 oz ready to heat penne <sup>1,4</sup>
- 1 pkt beef broth concentrate
- 2 (1 oz) sour cream <sup>2</sup>
- 2½ oz peas
- ¾ oz Parmesan <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- aluminium foil
- microplane or grater

### 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 530kcal, Fat 26g, Carbs 45g, Protein 29g



#### 1. Assemble tray bake

Preheat oven to 425°F with a rack in the center.

In tray, mix together **meatballs, pasta, broth packet, ½ cup water** and **a pinch each of salt and pepper**. Cover tightly with foil.

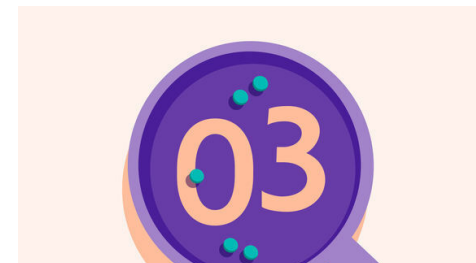
Bake on center oven rack until meatballs are heated through and pasta is tender, 15 minutes.



#### 2. Finish baking

Meanwhile, finely grate **Parmesan**, if necessary.

Remove tray from oven and carefully remove foil. Stir in **sour cream, peas, and half of the Parmesan**. Continue baking, uncovered, until peas have warmed through, about 5 minutes.



#### 3. Serve

Stir **meatballs and pasta** to coat in **sauce** and season to taste with **salt and pepper**. Serve topped with **remaining Parmesan**. Enjoy!



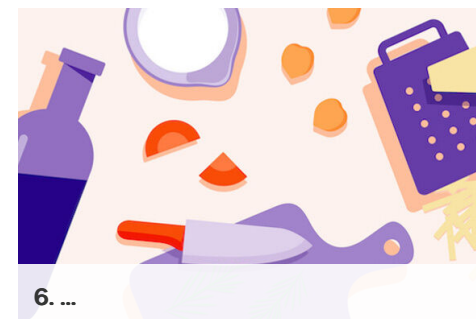
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!