



Skillet Spaghetti & Meat Sauce

with Cheesy Romaine Salad



20-30min



2 Servings

This dish has all the characteristics of a made with love meal: comforting, familiar, and delicious! Ground beef is quickly browned in a large skillet and combined with tomatoes and spaghetti before getting topped with plenty of mozzarella cheese. Cooking the spaghetti in the sauce gives it a silky, luscious texture.

What we send

- garlic (use 2 large cloves)
- 1 can whole peeled tomatoes
- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- ½ lb spaghetti ¹
- 10 oz ground beef
- tomato paste (use ¼ cup)
- Italian seasoning (use 2 tsp)
- 1 romaine heart

What you need

- kosher salt & pepper
- olive oil
- red wine vinegar (or white wine vinegar)

Tools

- large pot
- box grater
- large ovenproof skillet (12+ inches)

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1300kcal, Fat 71g, Carbs 109g, Protein 56g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **2 teaspoons garlic**. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Coarsely grate **mozzarella** on the large holes of a box grater. Grate **Parmesan** on the small holes of the grater. Break **spaghetti** in half.



4. Broil pasta

Preheat broiler with the top rack 6 inches from heat source. Remove **pasta** from heat, and stir in **half of the grated Parmesan** and **several grinds of pepper**. Top pasta with **mozzarella**. Broil on top oven rack until cheese is browned and bubbling, 2-3 minutes (watch closely as broilers vary).



2. Brown beef

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **garlic**; cook, stirring, until fragrant, about 1 minute. Add **beef** and season with **salt** and **pepper**. Cook, breaking up into large pieces, until browned, 5-7 minutes. Spoon off any excess fat from skillet. Stir in **¼ cup tomato paste** and **2 teaspoons Italian seasoning**; cook until fragrant, 1-2 minutes.



5. Prep salad

Meanwhile, cut **romaine** crosswise into 1-inch pieces, discarding stem end. Whisk **1 tablespoon vinegar** with **2 tablespoons oil** in a large bowl and season to taste with **salt** and **pepper**.



3. Finish sauce

Add **tomatoes** to same skillet. Reduce heat to medium; cook, stirring, until sauce is thickened slightly, 4-5 minutes. Meanwhile, add **pasta** to salted boiling water. Cook, stirring, until al dente, 8-10 minutes. Reserve **1 cup cooking water**, then drain pasta. Add pasta and reserved cooking water to skillet with sauce; cook over medium heat, stirring, until pasta is coated, 1-2 minutes.



6. Finish salad & serve

Add **romaine** and **remaining grated Parmesan** to the large bowl with **dressing**, and toss until coated. Serve **salad** alongside **skillet spaghetti**. Enjoy!