

# DINNERLY



## Baked Spaghetti Pie:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

### WHAT WE SEND

- 2 pkgs spaghetti <sup>1</sup>
  - garlic
  - 10 oz grass-fed ground beef
  - 6 oz can tomato paste
  - ¼ oz pkt Italian seasoning
  - ¾ oz pkt grated Parmesan
- 7

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

### TOOLS

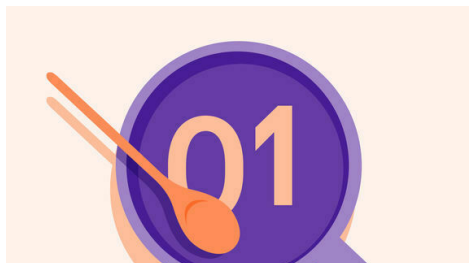
- large pot
- medium ovenproof pot

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 600kcal, Fat 21g, Carbs 75g, Proteins 27g

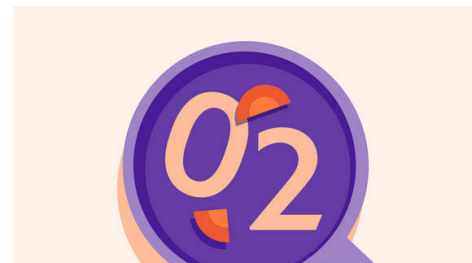


#### 1. Cook pasta

Preheat oven to 350°F with a rack in the center.

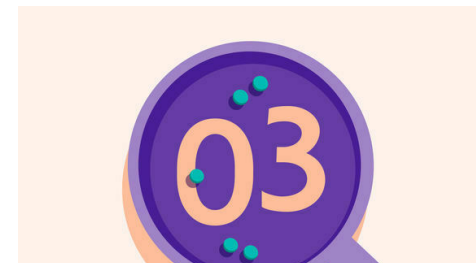
Bring a large pot of **salted water** to a boil. Add **spaghetti** and cook, stirring often to prevent clumping, until al dente, 8–9 minutes.

Drain and return pasta to pot off heat.



#### 2. Chop garlic

While **pasta** cooks, finely chop **1 tablespoon garlic**.

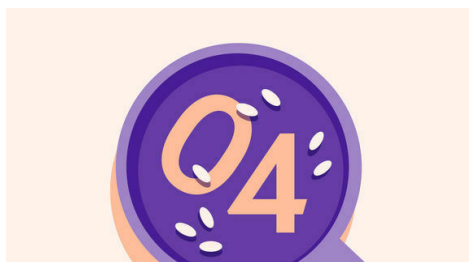


#### 3. Cook beef & start sauce

Heat **1 tablespoon oil** in a medium pot over medium-high.

Add **beef** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces with a spoon, until browned and cooked through, about 5 minutes.

Add **chopped garlic** and **all of the tomato paste**; cook, stirring, until tomato paste is darker red, about 2 minutes.

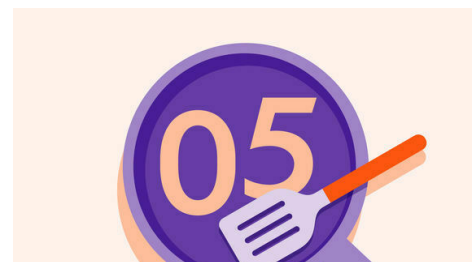


#### 4. Finish sauce & combine

To pot with **beef**, add **2½ cups water**, **1 tablespoon Italian seasoning**, **2 teaspoons salt**, **1 teaspoon sugar**, and **a few grinds of pepper**.

Bring to a simmer over high heat, scraping up browned bits from the bottom of skillet.

Remove from heat, then stir in **spaghetti** and **half of the Parmesan**.

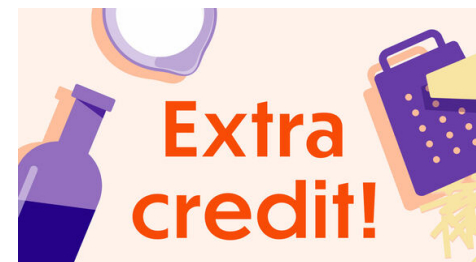


#### 5. Bake spaghetti pie

Spread **pasta** into an even layer and top with **remaining Parmesan**.

Bake on center oven rack until spaghetti and sauce are warmed through and top is just golden around the edges, about 15 minutes.

Remove from oven and let **baked spaghetti pie** rest for 5 minutes before serving. Enjoy!



#### 6. Add some green!

Whip up a quick Italian chopped salad to accompany your pie. Whisk together red wine vinegar, olive oil, and a pinch each of salt and pepper. Toss in some chopped romaine lettuce, shaved Parmesan, carrots, cucumbers, or whatever veggies you have on hand!