

# DINNERLY



## Baked Spaghetti with Meat Sauce



30-40min



2 Servings

Some say less is more, but more is also more, right? That's what the maximalists in us say, especially when it comes to a heaping pile of good food. This comfort food meal serves up bigger portions, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a friend! It's a win-win-win. We've got you covered!

### WHAT WE SEND

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

### 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 800kcal, Fat 28g, Carbs 100g, Proteins 36g



#### 1. Cook pasta

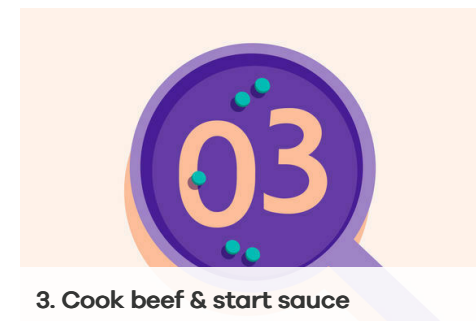
Preheat oven to 350°F with a rack in the center.

Bring a large pot of **salted water** to a boil. Add **pasta** 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 ovenproof 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 paste is dark red, about 2 minutes.



#### 4. Finish sauce & combine

To pot with **beef**, add **1 tablespoon Italian seasoning**, **2½ cups water**, **2 teaspoons salt**, **1 teaspoon sugar**, and **a few grinds of pepper**. Bring to a simmer over high heat, scraping up any browned bits from bottom of pot.

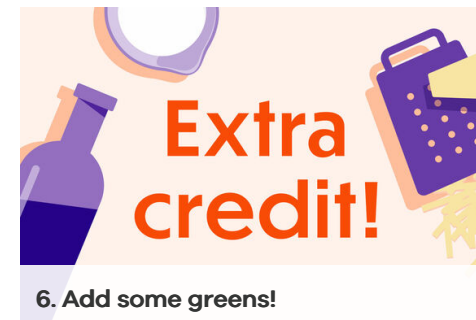
Remove from heat, then stir in **pasta** and **half of the Parmesan**.



#### 5. Bake & serve

Spread **pasta** into an even layer and top with **remaining Parmesan**. Bake on center oven rack until pasta and **sauce** are warmed through and top is just golden around edges, about 15 minutes.

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



#### 6. Add some greens!

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!