

# DINNERLY



## Meatball Parm Casserole:

No chopping. No slicing. No knife required!



40-50min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this meatball parm casserole? Personally, we'd choose B. This dish requires absolutely no prepwork—just brown the meatballs, stir the sauce together, add the pasta and cheese, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!



### WHAT WE SEND

- 8 oz pkt marinara sauce
- ½ lb pkg elbow macaroni <sup>1</sup>
- ½ lb pkg ready to heat beef meatballs <sup>2,3,1</sup>
- 2 oz pkt shredded fontina <sup>3</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- large (12") ovenproof skillet

### ALLERGENS

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 920kcal, Fat 42g, Carbs 96g, Protein 43g



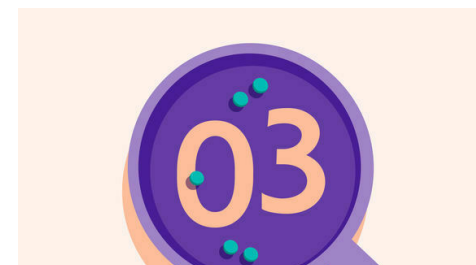
#### 1. Preheat oven

Preheat oven to 450°F with a rack in the upper third.



#### 2. Prep sauce

In a large ovenproof skillet, combine **marinara sauce**, **3 cups water**, **1 teaspoon salt**, and **a few grinds of pepper**; bring to a boil over medium-high heat, then remove from heat.



#### 3. Bake & serve

Add **pasta** to skillet with **sauce**, stirring to coat; top with **meatballs**. Bake on upper oven rack until pasta is very al dente and has absorbed half of the sauce, about 10 minutes.

Sprinkle **fontina** over top, then return skillet to top oven rack and bake until **cheese** is melted and **pasta** is tender, 3–5 minutes. Enjoy!



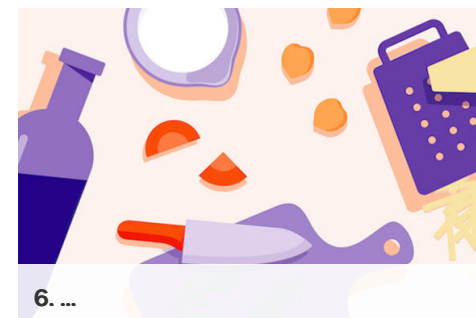
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!