

DINNERLY



Meatball Pesto Pasta with Sun-Dried Tomatoes:

No chopping. No slicing. No knife required!



20-30min



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 pesto pasta? Personally, we'd choose B. This dish requires absolutely no prepwork—just brown the meatballs, cook the pasta, and assemble the ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg beef meatballs ^{1,3,7}
- 6 oz cavatappi ¹
- 2 oz sun-dried tomatoes ¹⁷
- 4 oz basil pesto ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 960kcal, Fat 57g, Carbs 78g, Proteins 39g



1. Brown meatballs

Bring a large saucepan of **salted water** to a boil (Pro tip: cover pot to bring water to a boil faster).

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes. Remove from heat and cover to keep warm.



2. Cook pasta

To saucepan with boiling **salted water**, add **pasta** and cook, stirring often to prevent sticking, until al dente, 8–9 minutes.

Reserve **2 tablespoons pasta water**. Place **sun-dried tomatoes** in a colander, then drain pasta over tomatoes (this will help hydrate them!). Return pasta and tomatoes to saucepan off heat.



3. Finish & serve

To same saucepan, stir in **meatballs**, **pesto**, **reserved pasta water**, and **1 tablespoon butter** until combined. Season **meatball pesto pasta** to taste with **salt** and **pepper** and serve. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!