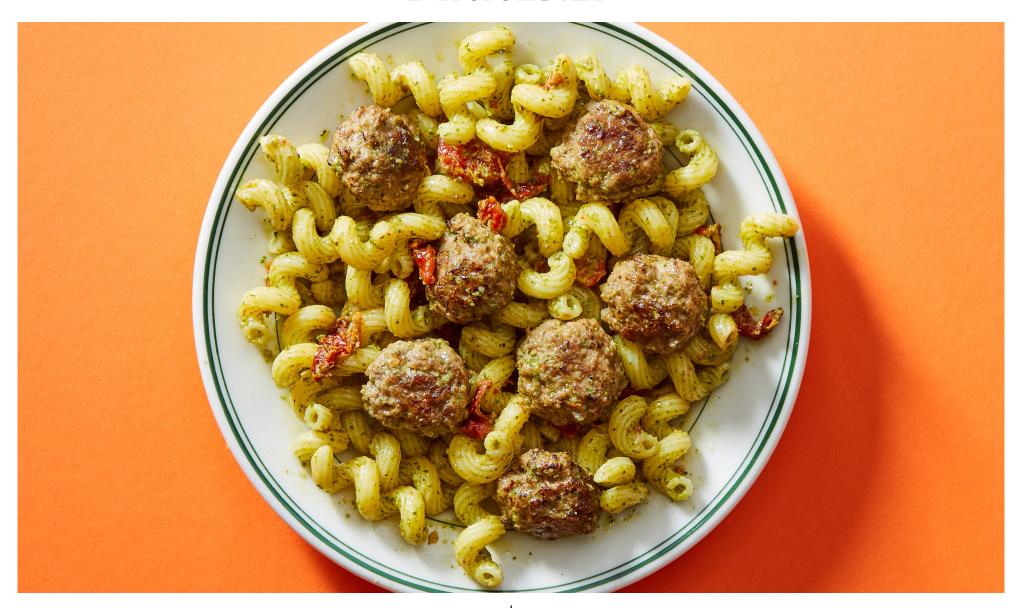
# **DINNERLY**



# Meatball Pesto Pasta with Sun-Dried **Tomatoes:**

No chopping. No slicing. No knife required!





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 <sup>17</sup>
- 4 oz basil pesto<sup>7</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

### **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!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!