



DINNERLY



Creamy Pesto Turkey Meatballs with Zucchini & Pasta

 20-30min  4 Servings

It doesn't matter if you're a veggie hater or a veggie lover, this meal is sure to be a big hit. The sliced zucchini is hidden in deep camouflage cover thanks in part to a creamy, basil pesto-spiked sauce. Plus, who will have time to pay attention to the veggies when they are eating tender turkey meatballs and pasta? We've got you covered!

WHAT WE SEND

- ground turkey
- zucchini

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large pot
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890.0kcal, Fat 37.0g, Proteins 43.0g, Carbs 96.0g



1. Prep zucchini

Preheat broiler with a rack in the upper third. Bring a large pot of **salted water** to a boil. Trim ends from **zucchini**, halve or quarter lengthwise if large, and slice crosswise into ¼-inch pieces. On a rimmed baking sheet, toss zucchini with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**.



2. Form meatballs

In a large bowl, combine **turkey**, **2 tablespoons pesto**, **1 teaspoon salt**, and **a few grinds pepper**. Use your hands to knead until mixed. Form into **16 meatballs**. Place the meatballs between the **zucchini** on the baking sheet. Broil on top oven rack until meatballs are cooked through and zucchini is tender, 5–10 minutes (watch closely as ovens vary).



3. Cook pasta

Meanwhile, add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, 10–12 minutes. Reserve **½ cup pasta cooking water**, then drain pasta.



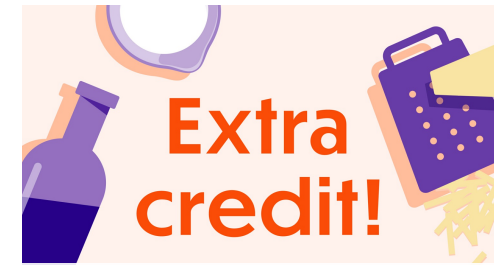
4. Add cream cheese

Return **pasta** to same pot over medium heat, add **cream cheese**, and stir until softened and coating the pasta, about 1 minute. Remove from heat and stir in **remaining pesto** and **reserved pasta water**; toss to coat.



5. Finish & serve

Add **meatballs**, **zucchini**, and **any juices** from the baking sheet to **pasta** in the pot and gently fold to combine; season to taste with **salt** and **pepper**. (Pasta will look a little wet but it will continue to soak up the sauce as it sits.) Enjoy!



6. Take it to the next level

Make a delicious garlic bread to go along with this meal. Finely chop 2 garlic cloves and mash together with a couple tablespoons of olive oil or salted butter. Split crusty ciabatta or Italian bread, slather with the garlicky mixture, wrap in foil, and toast in a 350°F oven for 20 minutes or so, until toasted to your liking.