

DINNERLY



Rigatoni & Meatballs with Spinach & Parmesan

 20-30min  4 Servings

You don't need to spend your day cooking a pot of red sauce in order to have a delicious bowl of pasta and meatballs and this dinner right here is proof. Grass-fed beef meatballs are pan-seared to golden brown perfection, tossed with sautéed onions, spinach, and al dente pasta, and then topped with grated Parmesan cheese. Mamma mia! We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- garlic
- baby spinach
- yellow onion

WHAT YOU NEED

- 2 large eggs
- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large nonstick skillet
- large pot

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910.0kcal, Fat 30.0g, Proteins 51.0g, Carbs 104.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **3 large garlic cloves**. Halve, peel, and thinly slice **2 cups onion**. Finely grate **all of the Parmesan**. Coarsely chop **spinach**.



2. Season & shape meatballs

In a medium bowl, combine **panko**, **2 large eggs**, **half of the garlic**, **1 teaspoon salt**, and **½ teaspoon pepper**. Add **beef** and knead or stir to combine. Using slightly moistened hands, evenly divide mixture and form into **16 meatballs**.



3. Brown meatballs

Heat **1½ tablespoons oil** in a large nonstick skillet over medium-high. Add **meatballs** and cook, turning once or twice, until browned and nearly cooked through, **5–7 minutes**. Stir in **onions**, cover, reduce heat to medium and cook, stirring occasionally, until softened, about **5 minutes**.



4. Cook pasta

Meanwhile, add **pasta** to boiling water and cook until al dente, **8–10 minutes**. Reserve **¾ cup pasta water**, then drain pasta. Wipe out pot, then add **2 tablespoons butter**.



5. Finish & serve

To skillet with **meatballs**, add **spinach** and **remaining garlic**; cook over medium until wilted, about **1 minute**. Add **pasta** and **reserved pasta water**; cook **1–2 minutes**. Add **half of the Parmesan** in large pinches to avoid clumping, stirring to combine. Spoon onto plates, drizzle with **oil**, and sprinkle with **pepper** and **remaining Parmesan**. Enjoy!



6. Make it ahead!

Make the meatballs in step 2 ahead of time and hold them in an airtight container in the fridge until you're ready to cook!