



# HOMESTYLE SPAGHETTI & MEATBALLS

with Tomato Sauce & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



10 oz | 20 oz  
Ground Beef\*\*



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 | 2  
Beef Stock  
Concentrate



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Italian Seasoning



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 tsp | 2 tsp  
Garlic Powder



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

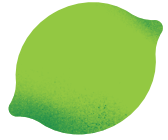
### HELLO

### PANKO

These light, airy breadcrumbs help hold the meatballs together and keep them moist and tender.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 910



# HELLO FRESH

## MEAT BALLER

Splash cold water on your hands before shaping the meatballs in Step 2. This will make the beef hold on to itself rather than to you.

## BUST OUT

- Large pot
  - Strainer
  - Large bowl
  - Large pan
  - Baking sheet
- 
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Olive oil (1 tsp | 1 tsp)
  - Sugar (¼ tsp | ½ tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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\*Ground Beef is fully cooked when internal temperature reaches 160\*.



## 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and dice **onion** into ½-inch pieces; mince a few pieces until you have 2 TBSP (4 TBSP for 4 servings).



## 3 COOK PASTA & SAUCE

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain.
- Heat a **drizzle of olive oil** in a large pan over medium heat. Add **diced onion**; cook until browned and softened, 2-4 minutes. Add **crushed tomatoes, garlic powder, remaining Italian Seasoning, ¼ cup reserved pasta cooking water (ladle straight from the pot if pasta isn't finished cooking yet), ¼ tsp sugar, salt, and pepper (for 4 servings, use ½ cup pasta cooking water and ½ tsp sugar)**. Cook until sauce has slightly thickened, 4-6 minutes more.
- Reduce heat to low; cover and simmer until pasta and meatballs are finished cooking.



## 2 MAKE MEATBALLS

- In a large bowl, combine **beef\*, minced onion, panko, stock concentrate, half the Parmesan, half the Italian Seasoning, 1 TBSP water (2 TBSP for 4 servings), salt (we used ½ tsp; 1 tsp for 4), and pepper**. Form into 8-10 1-inch meatballs (16-20 meatballs for 4).
- Place **meatballs** on a **lightly oiled** baking sheet. Roast on top rack until browned and cooked through, 14-16 minutes.



## 4 FINISH & SERVE

- Add **drained spaghetti** and **cooked meatballs** to pan with **sauce**; toss to coat. (For 4 servings, if your pan isn't large enough, carefully pour everything back into the empty pasta pot.) **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until everything is thoroughly coated in sauce.**
- Taste and season with **salt** and **pepper**.
- Divide **pasta and meatballs** between shallow bowls. Top with **remaining Parmesan** and serve.

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