



# JUST LIKE NONNA'S SPAGHETTI & MEATBALLS

with Garlic Ciabattas & Roasted Zucchini

## INGREDIENTS

4 PERSON | 8 PERSON



2 | 4  
Zucchini



1 Clove | 2 Cloves  
Garlic



20 oz | 40 oz  
Ground Beef\*\*



2 | 4  
Beef Stock  
Concentrates



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



2 TBSP | 4 TBSP  
Italian Seasoning



1 tsp | 2 tsp  
Garlic Powder



12 oz | 24 oz  
Spaghetti  
Contains: Wheat



28 oz | 56 oz  
Marinara Sauce



2 | 4  
Ciabattas  
Contains: Soy,  
Wheat



6 TBSP | 12 TBSP  
Parmesan Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

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

HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 1150



# HELLO FRESH

## BUST OUT

- Large pot
- Small bowl
- Plastic wrap
- Large bowl
- 2 Baking sheets
- Strainer

- Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Sugar (1 tsp | 2 tsp)
  - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

## MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.



## 1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim and quarter **zucchini** lengthwise; halve crosswise.
- In a small microwave-safe bowl, combine minced garlic and **2 TBSP butter** (4 TBSP for 8 servings). Cover with plastic wrap and microwave until butter has melted, 30-60 seconds. Season with **salt** and **pepper**. Stir and set aside.



## 2 FORM MEATBALLS

- In a large bowl, combine **beef\***, **panko**, **stock concentrates**, **garlic powder**, **half the Italian Seasoning** (you'll use the rest later), and a **big pinch of salt**. Form mixture into 8 2½-inch meatballs (16 meatballs for 8 servings).
- Place **meatballs** on a **lightly oiled** baking sheet.



## 3 ROAST MEATBALLS & ZUCCHINI

- On a second baking sheet, toss **zucchini** with a **drizzle of oil**, **salt**, and **pepper**.
- Roast **meatballs** on top rack and zucchini on middle rack until meatballs are cooked through and zucchini is tender, 25-30 minutes.



## 4 START PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Turn off heat. Drain and set aside in strainer. Wipe out pot.



## 5 FINISH PASTA

- In empty pot used for pasta, combine **marinara**, **remaining Italian Seasoning**, **1 tsp sugar** (2 tsp for 8 servings), and **salt**. Bring to a simmer over medium-low heat. Cover and cook, stirring occasionally, until warmed through, 5-8 minutes.
- Add **drained spaghetti** to pot; toss to evenly coat. Season with **salt** and **pepper**. **TIP: If needed, cover to keep warm until ready to serve.**



## 6 MAKE GARLIC CIABATTAS

- Halve **ciabattas** lengthwise and toast until golden brown.
- Spread cut sides with **garlic butter** and halve each piece on a diagonal.



## 7 SERVE

- Serve family style, or divide **pasta** and **zucchini** between plates in separate sections; top pasta with **meatballs** and sprinkle with **Parmesan**. Serve with **garlic ciabattas** on the side.

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