



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 | 2
Veggie Stock
Concentrate



1 tsp | 2 tsp
Garlic Powder



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THERE TOO. SCAN HERE TO GET HELP
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**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: 950



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.

HOW WAS YOUR MEAL?



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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**, **veggie stock concentrate**, **garlic powder**, **remaining Italian Seasoning**, **½ cup reserved pasta cooking water (ladle straight from the pot if pasta isn't finished cooking yet)**, **½ tsp salt**, **¼ tsp sugar**, and **pepper** (for 4 servings, use ¾ cup pasta cooking water, ¾ tsp salt, 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**, **beef 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.

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