



SUN-DRIED TOMATO SPAGHETTI & MEATBALLS

with Parmesan Cheese

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 TBSP | 2 TBSP
Italian Seasoning



1½ oz | 3 oz
Sun-Dried Tomatoes



6 oz | 12 oz
Spaghetti
Contains: Wheat



¼ Cup(s) | ½ Cup(s)
Panko Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Ground Beef**



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 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SUN-DRIED TOMATOES

These beauties are bursting with rich and tangy flavors.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 950



SPLISH-SPLASH

Splash cold water on your hands before shaping the meatballs. This makes the beef hold on to itself rather than to you.

BUST OUT

- Large pot
- Large bowl
- Strainer
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Bring a large pot of **salted water** to a boil.
- Roughly chop **sun-dried tomatoes**.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **¾ cup pasta cooking water** (1½ cups for 4 servings), then drain.



3 FORM MEATBALLS

- While spaghetti cooks, in a large bowl, gently combine **beef***, **panko**, **half the garlic powder**, **half the Italian Seasoning**, and **½ tsp salt** (1 tsp for 4 servings). (You'll use the rest of the garlic powder and Italian Seasoning later.)
- Form into 10-12 1½-inch meatballs (20-24 meatballs for 4).



4 START MEATBALLS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over and mostly cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**



5 FINISH MEATBALLS

- Reduce heat to medium and stir in **sun-dried tomatoes**, **cream sauce base**, **remaining garlic powder**, **remaining Italian Seasoning**, and **½ cup reserved pasta cooking water** (1 cup for 4 servings). Bring to a simmer, then reduce heat to low. Cover and cook, stirring occasionally, until meatballs are coated and cooked through, 5 minutes. **TIP: Ladle pasta cooking water directly from pot if pasta is not done yet.**
- Stir in **drained spaghetti** and toss to combine. Taste and season with **salt** and **pepper** if desired. **TIP: If pasta seems dry, add splashes of pasta cooking water until everything is coated in a creamy sauce.**



6 SERVE

- Divide **spaghetti and meatballs** between shallow bowls. Top with **Parmesan** and serve.

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