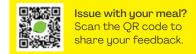


# Classic Turkey Meatballs

with Spaghetti and Parmesan

Quick

25 Minutes









Spaghetti





**Crushed Tomatoes** 



Italian Seasoning



Tomato Sauce Base



Onion, chopped



Parmesan Cheese, shredded

Italian Breadcrumbs



Baby Spinach



Chicken Broth Concentrate



Garlic Salt

# Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps Ingredient

#### **Bust out**

Baking sheet, measuring spoons, strainer, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

## **Ingredients**

	2 Person	4 Person
Minced Turkey	250 g	500 g
Spaghetti	170 g	340 g
Crushed Tomatoes	1	2
Tomato Sauce Base	2 tbsp	4 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	1/4 cup	½ cup
Onion, chopped	56 g	113 g
Italian Breadcrumbs	⅓ cup	½ cup
Baby Spinach	56 g	113 g
Chicken Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

# Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



## Prep

- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Roughly chop **spinach**.



### Cook spaghetti

- Add spaghetti to the boiling water.
- Cook, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) pasta water, then drain and return spaghetti to the same pot, off heat.



#### Make and roast meatballs

- Meanwhile, add turkey, breadcrumbs, half the Italian Seasoning, half the Parmesan and half the garlic salt to a large bowl. Season with **pepper**, then combine.
- Roll mixture into 8 equal-sized meatballs (16 meatballs for 4 ppl).
- Arrange meatballs on a parchment-lined baking sheet.
- Roast in the **middle** of the oven, turning halfway through, until golden-brown and cooked through, 10-12 min.\*\*



#### Start sauce

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 2 tbsp (4 tbsp) butter, then onions. Cook, stirring often, until onions soften, 2 min.



Finish sauce

- Add tomato sauce base, broth concentrate, crushed tomatoes, remaining Italian Seasoning, remaining garlic salt and reserved pasta water. Season with pepper, then stir to combine.
- Reduce heat to medium, then add meatballs to the pan.
- · Cook, stirring often, until **sauce** thickens slightly.



#### Finish and serve

- Add sauce, meatballs and spinach to the large pot with **spaghetti**. Toss to coat, until **spinach** wilts, 1 min.
- Divide turkey meatball pasta between bowls.
- Sprinkle **remaining Parmesan** over top.

**Dinner Solved!** 

