



# Nonna-Worthy Spaghetti and Meatballs

with Sweet Peppers

Family Friendly 35 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Ground Beef and Pork Mix
- Ground Turkey
- Crushed Tomatoes
- Italian Breadcrumbs
- Spaghetti
- Parmesan Cheese, shredded
- Garlic, cloves
- Yellow Onion
- Sweet Bell Pepper
- Tomato Sauce Base
- Sun-Dried Tomato Pesto

### HELLO BREADCRUMBS

The secret ingredient to making meatballs that hold together when cooked in a sauce!

## Start here

- Before starting, preheat the oven to 450°F.
- 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.
- Wash and dry all produce.

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Crushed Tomatoes	370 ml	796 ml
Italian Breadcrumbs	2 tbsp	4 tbsp
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic, cloves	2	4
Yellow Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Tomato Sauce Base	2 tbsp	4 tbsp
Sun-Dried Tomato Pesto	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
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.*

## Contact

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## Make and bake meatballs

- Line a baking sheet with parchment paper.
- Add **beef and pork mix**, **breadcrumbs** and **half the pesto** to a large bowl. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Season with **pepper** and **¼ tsp salt** (dbl for 4 ppl), then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Bake in the **middle** of the oven until golden-brown and cooked through, 10-12 min.\*\*

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef and pork mix**.



## Cook spaghetti

- Meanwhile, add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Drain and return **spaghetti** to the same pot, off heat.
- Add **2 tbsp butter** (dbl for 4 ppl) to the pot with **spaghetti**. Toss to coat.



## Prep

- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.



## Start sauce

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl) then the **peppers, onions** and **garlic**.
- Cook, stirring often, until **peppers** and **onions** are tender-crisp, 3-4 min.



## Finish sauce and meatballs

- Add **tomato sauce base**, **crushed tomatoes**, **remaining pesto** and **¼ tsp sugar** (dbl for 4 ppl) to the pan with **veggies**. Season with **salt** and **pepper**, then stir to combine.
- Reduce heat to medium. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **meatballs**, then gently toss to coat.



## Finish and serve

- Divide **buttered spaghetti** between plates, then top with **meatballs and sauce**.
- Sprinkle **Parmesan** over top.

## Dinner Solved!