



In your box

- ½ oz. Pecorino Cheese
- ¼ oz. Parsley
- 2 Garlic Cloves
- 1 French Roll
- 10 oz. Ground Beef
- 1 oz. Ricotta
- ¼ cup Italian Breadcrumbs
- 5 oz. Spaghetti
- 8 fl. oz. Marinara Sauce



Spaghetti and Ricotta Meatballs

with pecorino garlic bread

NUTRITION per serving—Calories: 912, Carbohydrates: 93g, Fat: 37g, Protein: 43g, Sodium: 1715mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Pot, Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan, Colander

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **375 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **pecorino**, **parsley**, **garlic**



1

Prepare the Ingredients

- Finely mince **garlic** and divide into three equal piles.
- Stem and mince **parsley**.
- Halve **roll** lengthwise.



2

Form the Meatballs

- Thoroughly combine **ground beef**, **ricotta**, **breadcrumbs**, half the **pecorino** (reserve remaining for bread), **parsley** (reserve a pinch for garnish), $\frac{1}{3}$ the **garlic** (reserve remaining for sauce and bread), $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{2}$ tsp. **pepper** in a mixing bowl.
- Form mixture into 10 meatballs, about the size of ping-pong balls.



3

Sear the Meatballs

- Place a medium non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **meatballs** to hot pan. Stir occasionally until browned all over, 6-9 minutes.
- Remove from burner and set aside.
- While meatballs sear, cook pasta.



4

Cook Pasta and Bake Pecorino Garlic Bread

- Add **pasta** to boiling water and cook until al dente, 8-10 minutes. Reserve $\frac{1}{2}$ cup **pasta water**. Drain pasta in a colander and toss with 1 tsp. **olive oil**.
- While pasta cooks, combine 1 Tbsp. olive oil, half the remaining **garlic** (reserve remaining for sauce), and remaining **pecorino** (reserve a generous pinch for garnish) in another mixing bowl.
- Place **roll** on prepared baking sheet, cut side up. Spread garlic-pecorino mixture on roll and bake in hot oven until golden brown, 6-9 minutes.
- While pasta cooks and bread bakes, make sauce.



5

Make the Sauce

- Return pan with **meatballs** to medium-high heat. Add remaining **garlic** to hot pan and cook until aromatic, 30 seconds.
- Add **marinara sauce**, reserved **pasta water**, and a pinch of **salt** and bring to a boil. Reduce heat to a low simmer and stir occasionally until meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.
- *If sauce is too thick, add up to $\frac{1}{2}$ cup water to loosen.*
- Plate dish as pictured on front of card, garnishing with remaining **pecorino** and remaining **parsley**. Bon appétit!