



# CREAMY TUSCAN SPAGHETTI & MEATBALLS

with Scallions & Lemon

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 1  
Lemon



10 oz | 20 oz  
Ground Beef\*\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 | 1  
Ketchup



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



1 | 2  
Chicken Stock  
Concentrate



1 TBSP | 1 TBSP  
Tuscan Heat Spice



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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

### TUSCAN HEAT SPICE

Aromatic Italian herbs and dried chili pack a peppery punch.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1030





## 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
- Baking sheet
- Zester
- Strainer
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)  
Contains: Milk

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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.**
- Thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lemon**. Peel and mince or grate **garlic**.



### 4 COOK PASTA

- 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.



### 2 FORM MEATBALLS

- In a medium bowl, combine **beef\***, **panko**, **half the scallion greens**, **half the ketchup**, **1 TBSP water**, **juice from one lemon wedge**, **salt** (*we used 1/2 tsp; 1 tsp for 4 servings*), and **pepper**. (For 4, use all the ketchup, 2 TBSP water, and juice from two lemon wedges.)
- Form into 8-10 1-inch meatballs (**16-20 meatballs for 4**). Place **meatballs** on a **lightly oiled** baking sheet.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **garlic**, **scallion whites**, and **half the lemon zest**; cook, stirring, until fragrant, 30-60 seconds.
- Stir in **cream sauce base**, **stock concentrate**, **half the Tuscan Heat Spice** (all for 4 servings), and **1/4 cup reserved cooking water** (1/2 cup for 4). Bring to a simmer, then remove pan from heat. Add **2 TBSP butter** (3 TBSP for 4); taste and season with **salt** and **pepper**.



### 3 COOK MEATBALLS

- Roast **meatballs** on top rack until browned and cooked through, 14-16 minutes.



### 6 FINISH & SERVE

- Add **drained spaghetti** and **meatballs** to pan with sauce; toss to coat. (For 4 servings, if your pan isn't large enough, carefully transfer everything back to the empty pasta pot.) **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until everything is coated in a creamy sauce.**
- Divide **pasta** between bowls and season with **pepper**. Top with **remaining scallion greens** and **remaining lemon zest** to taste. Serve with a **squeeze of lemon juice**.

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