

INGREDIENTS

2 PERSON | 4 PERSON

Lemon

1 | 1

Ketchup



Scallions



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat**



6 oz | 12 oz Spaghetti Contains: Wheat



4 oz | 8 oz Cream Sauce Base Contains: Milk



Chicken Stock Concentrate

10 oz | 20 oz

1 Clove 2 Cloves

Garlic

Ground Beef**





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**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.

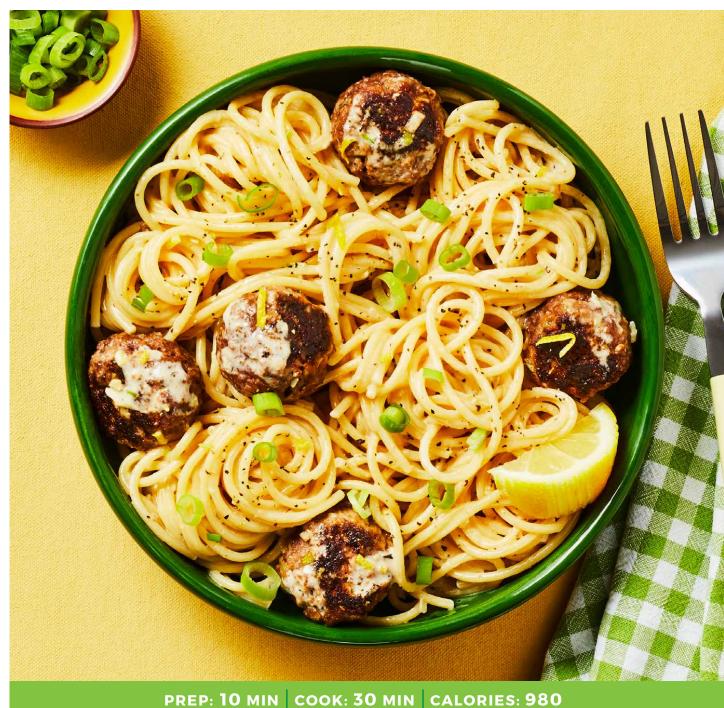
HELLO

TUSCAN HEAT SPICE

Aromatic Italian herbs and dried chili pack a peppery punch.

CREAMY TUSCAN SPAGHETTI & MEATBALLS

with Scallions & Lemon





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.



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 ½ 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.



3 COOK MEATBALLS

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



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.



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 ¼ cup reserved cooking water (½ 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.



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.