



MELT-IN-THE-MIDDLE MEATBALLS

with Herby Spaghetti

PRONTO



HELLO MEATBALLS

These mighty meatballs are hiding a delicious secret

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 800



Ground Beef



Diced Tomatoes



Garlic



Shallot



Italian Seasoning



Fresh Mozzarella



Beef Broth Concentrate



Spaghetti



Basil

BUST OUT

- Garlic Press
- Measuring Spoons
- Large Bowl
- Strainer
- Large Non-Stick Pan
- Salt and Pepper
- Large Pot
- Olive or Canola oil
- Grater

INGREDIENTS

2-person | 4-person

- Ground Beef 250 g | 500 g
- Diced Tomatoes 1 can | 2 can
- Garlic 10 g | 20 g
- Shallot 1 | 2
- Italian Seasoning 9 1 tbsp | 2 tbsp
- Fresh Mozzarella 2 125 g | 250 g
- Beef Broth Concentrate 1 | 2
- Spaghetti 1 170 g | 340 g
- Basil 10 g | 20 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Some meatballs may break open as they cook — don't worry, they will be just as delicious!



1 PREP Wash and dry all produce.* Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Cut the **mozzarella** cheese into ½-inch cubes. Peel and grate the **shallot(s)**. Pick the **basil leaves** off the stems and tear into smaller pieces. (Reserve the **basil stems** — we'll use them to add extra flavour to the sauce!)



4 SEAR MEATBALLS Meanwhile, heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **meatballs**. Cook, gently turning the meatballs occasionally, until golden-brown on all sides, 3-4 min.



2 PREP MEATBALLS In a large bowl, combine the **ground beef**, **shallot**, **garlic** and **half the Italian seasoning**. Season with **salt** and **pepper**. Shape the beef mixture into 1-inch meatballs around each cube of **mozzarella**. (**TIP:** Save your extra mozzarella cubes for garnish!)



5 COOK SAUCE Add the **basil stems**, **diced tomatoes**, **broth concentrate(s)**, **reserved pasta water** and **remaining Italian seasoning** to the pan. Reduce the heat to medium-low. Cover and simmer until the **meatballs** are cooked through, 6-8 min. Season with **salt** and **pepper**.



3 COOK SPAGHETTI Meanwhile, add the **spaghetti** to the boiling water and cook until tender, 10-12 min. When the pasta is tender, reserve **2 tbsp pasta water** (double for 4 ppl) and drain the pasta.



6 FINISH AND SERVE Remove the **basil stems** from the **sauce** and discard. Stir the **basil leaves** into the sauce. Divide the **spaghetti** between bowls. Spoon over the sauce and top with the **meatballs**. Sprinkle over any **remaining mozzarella cubes**.

SECRET'S OUT!

Don't you just love how the cheese oozes out of the meatballs?