

# SPAGHETTI & MEATBALLS

| Nut Free |

Serves 4 | Active Time 20 Minutes | Total Time 25 Minutes



## INGREDIENTS:

1 lb Peeler Ranch Ground Beef  
14 oz Della Casa Pasta Spaghetti  
1 Vital Farms Pasture-Raised Egg  
7 oz Farmhouse Kitchen Seasoned Breadcrumbs  
32 oz Farmhouse Kitchen Marinara Sauce

## YOU WILL NEED:

Canola, Olive, or Other Neutral-Tasting Oil  
Salt & Pepper

## INSTRUCTIONS:

Combine beef, breadcrumbs, ½ tsp salt, pepper and egg in a bowl and mix with your hands until breadcrumbs are evenly distributed. Roll into balls about the size of a ping pong ball (or use a cookie scoop for even spheres).

Heat 1 tablespoon oil over medium-high heat in a large skillet. Brown meatballs in batches, about 3 minutes each side. Once all meatballs are browned, add them back to the pan and add marinara sauce. Reduce heat to medium-low, cover, and allow meatballs to simmer in sauce for 10 minutes. Season with salt and pepper to taste.

While meatballs are cooking, fill a large stockpot with water and bring to a boil. Season water with 1 tablespoon kosher salt and cook pasta in boiling water for 4-5 minutes, or until al dente. Drain water from pasta and distribute to each plate. Top with meatballs and sauce.

\*\*Farmers and vendors subject to change based on availability

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