

Spaghetti and meatballs is an all-time classic dinner. While you've probably had it countless times, once you try our version made with lean turkey and our mama's secret recipe tomato sauce, you'll never look at this dish the same! A traditional Caesar salad topped with crispy croutons rounds out tonight's meal.



Ingredients

turkey meatball mix	sourdough croutons
spaghetti	caesar salad dressing
marinara sauce	shaved parmesan
basil	grated parmesan
romaine lettuce	

Ingredient Breakdown

Meatball Mix: diestel turkey, country bread (gluten free bread for GF), reggiano parmesan, pasteurized eggs, reduced white wine, Italian Parsley, oregano, and thyme.

Marinara Sauce: crushed tomatoes, sweet onions, carrots, celery, reduced white wine, basil, and oregano.

Caesar Salad Dressing: house mayonnaise (canola oil, pasteurized egg yolks, lemon juice, red wine vinegar, salt), reggiano parmesan, lemon juice, garlic, salt, and anchovies.

Sour Dough Croutons: sourdough bread, olive oil, butter, garlic, fresh herbs, and salt.

Sour Dough Croutons (GF): gluten free grain bread, garlic, rosemary, thyme, olive oil, and sweet butter.

WHAT YOU NEED large pot, baking sheet, parchment or wax paper, large bowl, small ice cream scoop (or tablespoon), large sauté pan, medium pot, chef's knife, cutting board, tongs, strainer or colander, large salad bowl

FROM YOUR PANTRY olive oil, salt (sea or kosher), pepper



Set a large pot filled $\frac{3}{4}$ full of water over medium-high heat and cover. Get a large plate or line a baking sheet with parchment or wax paper.

Place the turkey meatball mix into a large bowl and, using a small ice cream scoop (or tablespoon), portion equal-sized dollops of the mix onto the plate or lined baking sheet. Lightly moisten your hands with water and roll each portion, one by one, into balls and place back onto the plate or baking sheet until ready to cook.



Warm 1 tablespoon of olive oil in a large sauté pan set over medium heat. When the oil is hot, cook meatballs for 5 minutes, turning them so that they brown evenly (depending on the size of your pan and how many meatballs you have, you may need to cook them in batches).

Remove meatballs from the pan and let rest on a clean plate.



Season the boiling water with a tablespoon of salt and stir in the spaghetti. Cook the pasta for 9 minutes for al dente (if you prefer softer pasta, cook for 2 additional minutes). Drain the water and return pasta to the pot. Toss with a little olive oil (to prevent sticking), and cover.

While the pasta is cooking, place the marinara sauce into a medium pot and set over medium heat. Add the seared meatballs, bring just to a boil, reduce heat to a low simmer and cook covered for 8-10 minutes. Roughly chop the basil and set aside.



Separate/pull apart the romaine lettuce. Rinse and pat dry (if desired, chop it into smaller pieces). Place the lettuce and croutons into a bowl. Shake the dressing well and drizzle it over the top. Toss to coat evenly and sprinkle the shaved parmesan on top.

Serve pasta topped with the marinara and meatballs (you can also stir all of the pasta into the pot of sauce and meatballs first, then divide it into serving bowls or plates). If desired, garnish marinara sauce with basil and grated parmesan. Serve accompanied by the Caesar salad. Enjoy!



GETTING KIDS INVOLVED

Have a small ice cream scoop? Let kids scoop the mixture and place meatballs on the tray, this way they don't have to touch the raw meat. It's still wise to have them wash their hands afterwards.

TIPS



COOKING

The meatballs and sauce are easily freezable. Shape the meatballs as directed, and place them in a freezer bag and put in the freezer along with the marinara sauce. Follow the same step-by-step instructions when ready to cook.



ENCOURAGING KIDS TO TRY

Make eating salad fun. Offer kids a piece of romaine lettuce, have them dip it in the dressing, top with some croutons and Parmesan and crunch away!