

# SPAGHETTI & MEATBALLS

## COOKING INSTRUCTIONS

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### PREP



To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and tongs or a slotted spoon.

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### COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and tomato sauce at the same time.
  - 2 Meanwhile heat a separate sauté pan to low heat. Open the tomato sauce pack, add to the warm pan, and heat slowly for 5 minutes. with the meatballs. (Note: The meatballs are partially cooked to ensure a nice moist meatball when heating.)
  - 3 Add pasta to the boiling water and stir often. Pasta will need to cook for 4-5 minutes or until al dente.
  - 4 After approximately 3-4 minutes, check one of the noodles for al dente texture.
  - 5 Remove pasta from the boiling water with tongs or a slotted spoon. Add to either a bowl or sauté pan Try not to transfer too much water — a little is okay. Lightly toss pasta in olive oil.
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### PLATING



- 6 With tongs or a slotted spoon, begin to plate pasta. Remember to twist & twirl for presentation.
- 7 Lastly, add your meatballs and sauce. along with the shaved cheese.
- 8 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!