

instructions

Spaghetti & Meatballs w/ Garlic Bread

allow 65 minutes

Step 1

Preheat your oven to 400° & prepare to cook on the middle rack. While the oven is preheating, unpack all your “mise en place” (ingredients). Temper the pan of spaghetti on the counter for 30 minutes before cooking.

Step 2

Remove the plastic lid from the spaghetti. Place the foil-covered pan on a sheet tray on the middle rack in your oven. After 10 minutes, add the foil-wrapped garlic bread to the sheet tray & continue to cook both for 15-25 minutes. You know your oven best; cook time may vary, but you're looking for a hot center in the spaghetti & for the garlic bread to be warmed through.

Step 3

Remove the spaghetti & garlic bread from the oven & carefully remove the foil. Let the pan & garlic bread rest for 5 minutes. While the spaghetti & bread are cooling, gently heat the extra sauce in a saucepan over medium-low heat until lightly simmering. Pour the sauce over the spaghetti or use as a dipping sauce for the garlic bread.

Step 4

Place all the romaine & shaved veggies into a serving bowl & pour Italian dressing over the mix. Gently toss with tongs or a large spoon until greens are coated in dressing. Enjoy!