

Turkey Meatballs & Linguine

with Fresh Tomato Sauce & Pecorino Cheese

While we love the flavors of a simmered, homemade tomato sauce, sometimes we just don't have the time. But, there's good news! Pasta sauce made from scratch doesn't have to take hours. In our recipe, you'll use two kinds of tomatoes straight off the vine to create a fresh tomato sauce in no time. By cooking the tomatoes quickly, you're preserving their natural brightness, while still concentrating their flavors. Served with linguine and traditionally-seasoned turkey meatballs, it's a quick, authentic and delicious meal.



Ingredients

- 10 Ounces Ground Turkey
- 6 Ounces Dried Linguine Pasta
- 5 Ounces Cherry Tomatoes
- 1 Tomato
- 4 Cloves Garlic
- 1 Yellow Onion
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Breadcrumbs
- 1/3 Cup Grated Pecorino Cheese
- 1 Teaspoon Meatball Spice Blend
(Whole Fennel Seeds, Oregano, Thyme, Coriander, Paprika & Crushed Red Pepper Flakes)

Makes 2 Servings

About 700 Calories Per Serving



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Recipe #444

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut the cherry tomatoes in half. Peel and mince the garlic. Peel and small dice the onion. Pick the basil leaves off the stems; discard the stems. Medium dice the tomato.

2



Cook & cool the aromatics:

In a medium pot, heat 2 teaspoons of olive oil on medium until hot. Add the **spice blend** and cook, stirring frequently, 30 seconds to 1 minute, or until toasted and the fennel seeds start to pop. Add **half of both the onion and garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Transfer to a plate and spread in a thin, even layer. Place in the refrigerator to cool as you continue cooking.

3



Cook the tomato sauce:

In the same pot used to cook the aromatics, heat 2 teaspoons of olive oil on medium until hot. Add the **remaining onion and garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Add the **diced tomato** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until the tomatoes have completely softened. Stir in the **cherry tomatoes** and remove from heat. Set aside in a warm place as you continue cooking.

4



Make & cook the meatballs:

While the sauce cooks, in a medium bowl, combine the **ground turkey**, **cooled aromatics**, **half the Pecorino cheese** and the **breadcrumbs**. Mix until thoroughly combined. Using your hands, form the mixture into 14 golf ball-sized meatballs. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **meatballs** and cook, stirring occasionally, 6 to 8 minutes, or until browned. Add the browned meatballs to the **tomato sauce**. Heat on medium for 6 to 8 minutes, or until the meatballs are cooked through and the sauce is slightly reduced in volume.

5



Cook the pasta:

Add the **linguine pasta** to the pot of boiling water and cook 6 to 8 minutes, or until just shy of al dente. Drain thoroughly and immediately add to the pot of sauce and meatballs. Cook, stirring to coat the pasta, 1 to 2 minutes, or until thoroughly combined. Stir in **all but a pinch of both the basil and Pecorino cheese**. Remove from heat; season with salt and pepper to taste.

6



Plate your dish:

Divide the pasta and meatballs between 2 dishes. Garnish with the **remaining basil** (roughly chopping before adding) and **Pecorino cheese**. Enjoy!