



INDIVIDUAL ALFREDO BAKES & ITALIAN MEATBALLS
In Sweet Tomato Sauce With Romaine Salad & Mom's Go-To Salad Dressing
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Large pot with lid, Fettuccine, strainer

STEP 2: Small pot, spoon or whisk, Butter & Cream, Alfredo Sauce Mix, Parmesan Cheese, cooked Fettuccine

STEP 3: Parchment Paper (included), Baking Pan, 2 Kraft Baking Pans, Fettuccine Alfredo mixture, Mozzarella Cheese

STEP 4: Knife, Meatball Mix, spoon, 2 Kraft Baking Pans

STEP 5: Small pot (rinsed), Sweet Tomato Sauce

STEP 6: Fork, Baked Alfredo and Meatballs, Romaine Lettuce, Mom's Go-To Dressing, dinner plates - and appetites!

COOKING INSTRUCTIONS:

- 1 Preheat the oven to 400. Fill a stock pot or large pot with water and bring to a boil over HIGH heat. Place Fettuccine into the boiling water and cook for 8 minutes. Strain when done.
- 2 Meanwhile, melt the Butter & Cream Cheese in a small pot over MEDIUM heat. Using a whisk or spoon, stir until soft, about 2 minutes.



Next, MASSAGE the Alfredo Sauce Mix pouch to loosen the Garlic that might have settled at the bottom, then SHAKE and pour into the pot. Stir 2-3 minutes. When boiling gently, add the Parmesan Cheese. Stir and turn the heat OFF.

Mix in the Fettuccine.



- 3 Unfold the Parchment Paper and place on a baking pan. Set the 4 Kraft Baking Pans on the Parchment Paper. Divide the Fettuccine Alfredo between 2 individual Baking Pans. Pile the Mozzarella cheese on top of the Fettuccine Alfredo



- 4 With a knife, cut the Meatball Mix into 6 sections. With a spoon, scoop out each section and divide them between the other 2 Baking Pans, 3 Meatballs in each.

Place in the oven and set timer for 20 minutes.



- 5 Next, quickly rinse out the Alfredo pot. Pour the Sweet Tomato Sauce into the pot and warm over LOW heat. Turn the heat OFF when the oven timer rings.
- 6 Remove the baking pan from the oven. Run a fork around the edges of each Alfredo Bake and scoop onto each dinner plate. Scoop out the Meatballs and divide between the plates. Spoon the Sweet Tomato Sauce on top of the Meatballs and Alfredo Bakes.

Divide the Romaine Lettuce between the plates and drizzle on Mom's Go-To Dressing.

ENJOY!!



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