

# DINNERLY



## Fork & Knife Impossible Meatball Parm on Garlic Bread with Green Salad



20-30min



2 Servings

This isn't your typical red-sauce joint meatball Parmesan. We upped the ante by making an open-faced version with Impossible patties on, wait for it...garlic bread. Break out the fork and knife for a whole new meatball Parm experience! And the best part? All the saucy goodness and Parmesan cheese stays on your fork, not your face! Served with a crisp lettuce salad for a well-balanced dinner. We've got you covered!

### WHAT WE SEND

- 1 oz panko <sup>2</sup>
- ¼ oz granulated garlic
- ½ lb pkg Impossible patties <sup>3</sup>
- 6 oz tomato paste
- 1 mini baguette <sup>3,2</sup>
- ¾ oz Parmesan <sup>4</sup>
- 1 romaine heart
- 1 pkt balsamic vinaigrette

### WHAT YOU NEED

- 1 large egg <sup>1</sup>
- kosher salt & ground pepper
- olive oil
- sugar

### TOOLS

- medium skillet
- microplane or grater
- rimmed baking sheet

### ALLERGENS

Egg (1), Wheat (2), Soy (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 700kcal, Fat 31g, Carbs 76g, Protein 36g



#### 1. Shape meatballs

Preheat oven to 450°F with a rack in the center.

In a medium bowl, mix to combine **panko**, ½ **teaspoon granulated garlic**, 1 **large egg**, ½ **teaspoon salt**, and ¼ **teaspoon pepper**. Add **Impossible patties** and gently knead to combine. Using slightly moistened hands, form mixture into 8 equal-sized meatballs.



#### 2. Brown meatballs

In a medium skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **meatballs** and cook, turning once or twice, until browned, 6–8 minutes. Transfer to a plate and spoon off **all but 1 tablespoon of the oil**, if necessary. Return skillet to heat.



#### 3. Simmer meatballs

To same skillet, add ½ **teaspoon granulated garlic**; cook, stirring, about 10 seconds. Add ¼ **cup tomato paste** (save rest); cook, stirring, until slightly darkened, 1–2 minutes. Stir in **2 cups water**, ¼ **teaspoon salt**, and ½ **teaspoon sugar**. Return **meatballs** to skillet and bring to a boil; cook, turning meatballs occasionally, until sauce is reduced to ¾ cup, 8–10 minutes.



#### 4. Make garlic bread

While **meatballs** simmer, finely grate **Parmesan**, if necessary.

Split **baguette**, then brush cut sides generously with **oil**. Transfer to a rimmed baking sheet, cut-sides up, then sprinkle with ¼ **teaspoon granulated garlic** and ½ **of the Parmesan**; season with **salt** and **pepper**. Bake on center oven rack until golden and crisp, 5–7 minutes.



#### 5. Make salad & serve

Halve **lettuce** lengthwise; cut crosswise into 1-inch pieces, discarding end. To a large bowl, add **balsamic vinaigrette**; add lettuce and **half of the remaining Parmesan**, tossing to combine.

Serve **garlic bread** topped with **meatballs**, **sauce**, and **remaining Parmesan** with **salad** alongside. Enjoy!



#### 6. Spice it up!

If you like things a little spicy, add a pinch of crushed red pepper to the sauce in step 3 for a meatball Parm with a little bit of attitude!