



# DINNERLY



## Saucy Meatball & Pepper Grinders with Mozzarella & Pesto

 30-40min  2 Servings

This dinner shortcut is no work, all flavor. Just add the ingredients to our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. These grinders will make you think you're at the ball game, but it's actually the MEATball game and the winner is you! We've got you covered!

## WHAT WE SEND

- aluminum foil tray
- 1 bell pepper
- 1 yellow onion
- ½ lb pkg ready to heat beef meatballs <sup>1,3,6,7</sup>
- 2 baguettes <sup>1</sup>
- 4 oz basil pesto <sup>7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 8 oz marinara sauce

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- choose your own cooking adventure!

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1180kcal, Fat 67g, Carbs 100g, Protein 47g



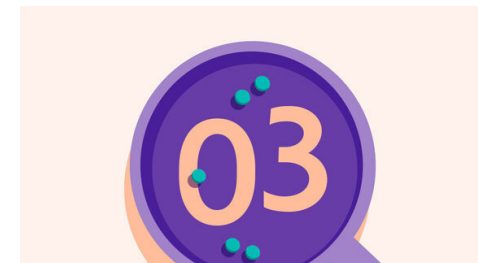
### 1. Prep vegetables

Preheat oven to 425°F with racks in the center and upper third. Remove stem and seeds from **pepper**; cut half into ½-inch thick strips. Cut **half the onion** into ½-inch thick wedges (save remaining peppers and onions for own use). In aluminum tray, toss peppers and onions with ½ **tablespoon oil**; season with **salt** and **pepper**.



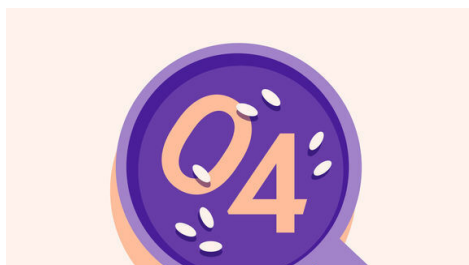
### 2. Roast peppers and onions

Roast **peppers and onions** on center rack, stirring halfway through, until softened and browned in spots, 15–17 minutes. Add **meatballs** to tray. Continue roasting until meatballs are hot, about 5 minutes.



### 3. Bake bread

Meanwhile, split **baguettes** lengthwise, leaving a hinge on one side. Spread **pesto** on insides of bread. Close bread and bake directly on upper rack until crust is golden brown and insides are soft, about 5 minutes.



### 4. Bake sandwiches

Cut **mozzarella** into ¼-inch slices. Divide **peppers, onions, and meatballs** between insides of **bread**. Top meatballs on each sandwich with **marinara sauce**; shingle with **mozzarella slices**. Place **sandwiches** in empty tray. Bake on center rack until cheese is melted and sauce is heated through, about 5 minutes. Serve immediately. Enjoy!



### 5. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



### 6. Check us out!

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