

DINNERLY



Skillet Turkey Meatball Parm with Garlic Bread "Soldiers" & Salad



20-30min



2 Servings

Attenntion. At ease! Or at least, that's how you'll feel after you gobble up this deconstructed meatball parm with toasted garlic bread "soldiers." We're all about the sauce, so we made the garlic bread into perfectly sized, hand-held dippers for sopping it all up. And since the meatballs are made with lean turkey rather than beef, we feel like you can go ahead and eat them all. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- 1 baguette ³
- 10 oz pkg ground turkey
- 8 oz tomato sauce
- 1 romaine heart

WHAT YOU NEED

- garlic
- 1 large egg ¹
- kosher salt & ground pepper
- olive oil
- sugar
- balsamic vinegar (or red wine vinegar)

TOOLS

- microplane or box grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 39g, Carbs 47g, Protein 44g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**; peel **1 whole clove** and set aside for step 4. Finely grate **Parmesan**.

Slice 1 inch from both ends of **bread**, then finely chop ends to make about **½ cup breadcrumbs**. In a medium bowl, mash together breadcrumbs and **1 large egg** to form a paste.



2. Shape & cook meatballs

To bowl with **breadcrumbs**, add **turkey**, **half of the Parmesan**, **1 teaspoon of the chopped garlic**, **½ teaspoon salt**, and **a few grinds of pepper**; stir to combine. Shape into **6 meatballs**; place on a **lightly oiled rimmed baking sheet**.

Roast on upper oven rack until lightly browned and cooked through, about 10 minutes. Remove from oven; set oven to broil.



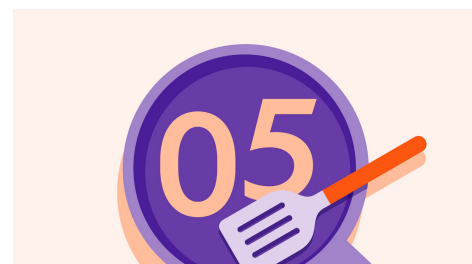
3. Make tomato sauce

While **meatballs** roast, heat **1 tablespoon oil** and **remaining chopped garlic** in a medium skillet over medium-high until sizzling, about 1 minute. Add **tomato sauce**, **¼ cup water**, **½ teaspoon each of salt and sugar**, and **a few grinds of pepper**. Bring to a simmer. Cook, stirring occasionally, until sauce is reduced to 1 cup, about 2 minutes. Off heat, add **meatballs**; stir to combine.



4. Broil garlic bread

Split **bread** in half lengthwise. Brush cut sides generously with **oil**; season with **salt** and **pepper**. Broil directly on upper oven rack until lightly toasted, 2–3 minutes (watch closely as broilers vary). Split **whole garlic clove**, then rub on cut sides of bread; cut crosswise into 1-inch slices.



5. Toss salad & serve

Halve **romaine** lengthwise, then cut crosswise into 1-inch ribbons; discard end. In a medium bowl, whisk together **2 tablespoons oil** and **1 tablespoon vinegar**; season with **salt** and **pepper**. Add romaine; toss to coat. Reheat **sauce**, if necessary.

Serve **skillet turkey meatball parm** with **remaining Parmesan** over top and **salad** and **garlic "soldiers"** alongside. Enjoy!



6. Let the kids pitch in!

Get all willing hands involved to help roll the meatballs in step 2. Of course, make sure those little hands are clean before—and after—prepping!