

DINNERLY



Fork & Knife Turkey 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, 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 ²
- ¼ oz granulated garlic
- 10 oz pkg ground turkey
- 6 oz tomato paste
- 1 baguette ²
- ¾ oz Parmesan ³
- 1 Gotham Greens lettuce with roots

WHAT YOU NEED

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

TOOLS

- medium skillet
- microplane or grater
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 45g, Carbs 61g, Protein 42g



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 **turkey** 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 but not cooked through, 6–8 minutes. Transfer to a plate and spoon off **all but 1 tablespoon of the oil**, if necessary. Return skillet to heat.



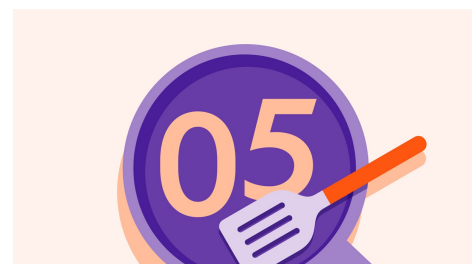
3. Simmer meatballs

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, 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. In a large bowl, stir to combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each of salt and pepper**; 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!