



## Mini Meatball Subs

with Mozzarella & Pepperoncini



30-40min



2 Servings

Can we all agree that mini versions of food are the best versions? These mini meatball subs pack a serious flavor punch and come together in only 4 steps! Beef meatballs simmer in tangy marinara sauce before piling into rolls topped with pepperoncini, Parmesan, and mozzarella. This cheesy, saucy masterpiece is perfect for a potluck or a quick and easy meal! (2-p plan makes 4 mini subs; 4-p plan makes 8)



## What we send

- 1½ oz pepperoncini <sup>17</sup>
- ¾ oz Parmesan <sup>7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>1</sup>
- 8 oz marinara sauce
- 4 mini French rolls <sup>1</sup>

## What you need

- olive oil
- large egg <sup>3</sup>

## Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

## Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 430kcal, Fat 20g, Carbs 29g, Protein 28g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **pepperoncini**. Finely grate **half of the Parmesan**. Cut **mozzarella** into ¼-inch thick slices.

To a medium bowl, add **beef**, **1 large egg**, **¼ cup panko**, **½ teaspoon salt**, and **several grinds of pepper**. Knead gently to combine. Shape into 8 meatballs.



### 4. Bake & serve

Sprinkle meatballs with **grated Parmesan**; top with **mozzarella slices**.

Bake **meatball subs** on center rack until **cheese** is melted, 5-7 minutes.

Cut **meatball subs** in half, if desired. Serve immediately. Enjoy!



### 2. Cook meatballs

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **meatballs** and cook, turning occasionally, until cooked through, 12-16 minutes. Add **marinara sauce**; bring to a simmer.

Lower heat to medium-low and simmer until **meatballs** are hot and **sauce** has reduced to a thick consistency that coats meatballs, 3-5 minutes. Remove from heat.



### 3. Assemble subs

Split **rolls** lengthwise, leaving a hinge on one side. Scoop out insides of rolls. Close rolls, place on a rimmed baking sheet, and bake until crust is golden brown and insides are soft, about 5 minutes.

Divide **chopped pepperoncini** between insides of **rolls**. Spoon **3 meatballs** into each roll, along with **any accumulated sauce**.



### 5. ...

Looking for more steps?



### 6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!