

DINNERLY



Fork & Knife Turkey Meatball Parm with Garlic Bread & Green Salad



20-30min



2 Servings

This isn't your typical meatball Parmesan sandwich. First, we use ground turkey to make juicy meatballs, then up 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! 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

- 10 oz pkg ground turkey
- 1 oz panko ²
- ¼ oz granulated garlic
- 6 oz tomato paste
- 1 baguette ²
- 1 romaine heart
- ¾ oz Parmesan ³

WHAT YOU NEED

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

TOOLS

- large skillet
- 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 760kcal, Fat 38g, Carbs 61g, Protein 45g



1. Make meatballs

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

Finely grate **Parmesan**, if necessary. In a medium bowl, knead to combine **ground turkey**, **panko**, **¼ teaspoon granulated garlic**, **half of the Parmesan**, **1 large egg yolk**, **½ teaspoon salt**, and **a few grinds of pepper**. Using slightly moistened hands, roll and squeeze mixture into 8 meatballs, using enough pressure to form balls.



2. Brown meatballs

Heat **1 tablespoon oil** in a large skillet over medium-high until shimmering.

Add **meatballs** (be careful, oil may splatter) and cook, turning occasionally, until browned all over, 6–7 minutes (meatballs will not be cooked through). Transfer to a plate.

Spoon off **all but 1 tablespoon oil** from skillet.



3. Cook sauce & meatballs

Add **½ cup tomato paste**; cook, stirring, until brick-red, 1–2 minutes. Stir in **2 cups water**, **¼ teaspoon granulated garlic**, **¼ teaspoon salt**, and **½ teaspoon sugar**.

Return **meatballs** to skillet. Bring to a boil; cook over medium-high heat until sauce is reduced and meatballs are cooked through, 10–12 minutes.



4. Make garlic bread

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

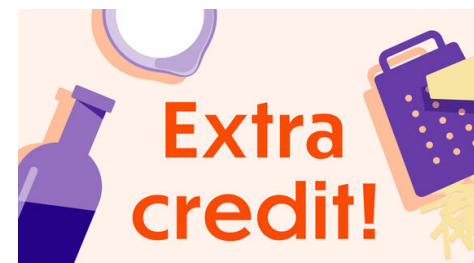


5. Make salad & serve

Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces; discard end.

In a large bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add **lettuce** to dressing; toss 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 tomato sauce in step 3 for a meatball Parm with a little bit of attitude!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com **#dinnerly**