

DINNERLY



Sausage & Pepper Meatball Hero with Parm



20-30min



2 Servings

This isn't your ordinary meatball hero. These meatballs have a secret...they're made of sweet Italian pork sausage! Pile them up with tomato sauce, sautéed peppers and onions, and a sprinkle of Parm for a sandwich that can't be beat. Have your sausage and your meatballs too! We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 red onion
- 2 baguettes¹
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz tomato sauce
- ¾ oz Parmesan⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- garlic

TOOLS

- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 36g, Carbs 103g, Protein 48g



1. Prep ingredients

Halve **pepper**, discard stem and seeds, and cut into thin strips. Halve **onion** and thinly slice. Finely chop **2 teaspoons garlic** and cut **1 large whole garlic clove** in half. Finely grate **Parmesan**, if necessary.

Cut **baguettes** in half. Generously drizzle cut sides with **oil**.

Form **sausage meat** into 8 small meatballs, about 1 tablespoon each.



2. Cook peppers & onions

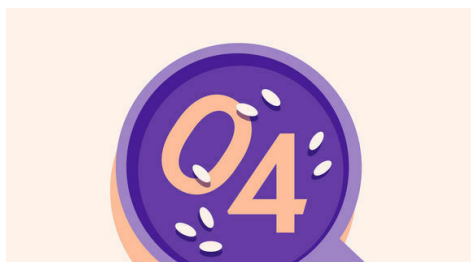
Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **sliced peppers and onions** and a **generous pinch each of salt and pepper**. Cook, stirring occasionally, until tender and charred, 8–10 minutes. Transfer to a bowl and cover to keep warm until step 5.



3. Cook meatballs

Preheat broiler with a rack in the top position.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **meatballs** and cook, turning occasionally, until golden-brown all over and mostly cooked through, 5–7 minutes.



4. Make sauce

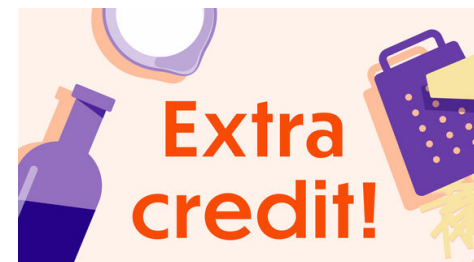
Add **chopped garlic** to skillet with **meatballs** and cook until fragrant, 30 seconds. Add **tomato sauce** and **¼ cup water**; bring to a simmer. Season to taste with a **pinch each of sugar, salt, and pepper**. Simmer over medium heat until meatballs are fully cooked through, about 3 minutes more.



5. Finish & serve

Meanwhile, place **baguettes** directly on top oven rack; broil until golden, about 2 minutes per side (watch closely as broilers vary). Rub cut sides of bread with **halved garlic clove**; sprinkle with **salt** and **pepper**. Divide **peppers and onions** between bread; top with **meatballs, sauce, and remaining bread**.

Serve **meatball hero** with a **sprinkle of Parmesan**. Enjoy!



6. Make it extra cheesy

We all need a little cheese-pull in our lives, so top off this hero-of-our-Italian-dreams with an extra layer of cheese. Fontina, mozzarella, cheddar—you name it!