

DINNERLY



Pepperoni Pizza Subs with Mozzarella & Pepperoncini



under 20min



2 Servings

Pizzas and subs have always enjoyed a bit of friendly competition for the meal spotlight. But with this combo, everyone wins! First, we stuff baguettes with pepperoni, marinara sauce, and mozzarella, then bake until we reach the perfect balance of toasty and melty. We top it off with a refreshing mix of lettuce, shallot, pepperoncini, and vinegar for a tangy bite on these irresistibly cheesy pizza subs. We've got you covered!

WHAT WE SEND

- 2 baguettes ¹
- 3¾ oz mozzarella ²
- 3 oz pepperoni
- 8 oz marinara sauce
- aluminum foil tray
- 1 shallot
- 1 romaine heart
- 1½ oz pepperoncini
- ¼ oz Italian seasoning

WHAT YOU NEED

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

- choose your own cooking adventure!

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 22g, Carbs 85g, Protein 31g



1. Assemble pizza subs

Preheat oven to 400°F with a rack in the center. Split **baguettes** lengthwise, leaving a hinge on one side. Cut **mozzarella** into ¼-inch thick slices.

Shingle **half of the pepperoni** on bottom halves of bread (save remaining pepperoni for own use). Spread **2 tablespoons marinara sauce** over pepperoni on each sandwich. Shingle **mozzarella** over sauce.



2. Bake

Place **sandwiches** in aluminum baking tray. Bake on center rack until crust is golden brown and **cheese** is melted, about 5 minutes.

Meanwhile, thinly slice **half of the shallot** and **1 cup lettuce** (save remaining for own use). Thinly slice **pepperoncini**, if necessary.



3. Serve

In a medium bowl, toss together **lettuce**, **shallot**, **half of the pepperoncini** (save rest for own use), and a **pinch of Italian spice**. Dress to taste with **oil** and **vinegar**; season to taste with **salt** and **pepper**.

Divide **salad mixture** between **sandwiches**. Cut **sandwiches** in half, if desired. Enjoy!



4. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!