



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 ⁴
- ¾ oz Parmesan ³
- 3¾ oz mozzarella ³
- 10 oz pkg grass-fed ground beef
- 1 oz panko ²
- 8 oz marinara sauce
- 4 mini French rolls ²

What you need

- olive oil
- large egg ¹

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

Egg (1), Wheat (2), Milk (3), Sulphites (4). 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

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

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



2. Heat meatballs

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **meatballs** and cook, stirring occasionally, until well browned all over and 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.



5. ...

Looking for more steps?



3. Assemble subs

Split **rolls** lengthwise, leaving a hinge on 1 side. Scoop out insides of rolls, close, place on a rimmed baking sheet, and bake until crust is golden brown and insides are soft, 5 minutes.

Divide **chopped pepperoncini** among **rolls**. Divide **meatballs** evenly among rolls, along with **any accumulated sauce**.

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



6. ...

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