



Skillet Pork Meatball Parmesan

with Garlic Bread "Soldiers" & Broccoli

 30-40min  2 Servings

There's nothing worse than when you get a meatball Parm here and the bread to meatball ratio is all off. We decided to eradicate that issue by serving our meatballs with a side of bread, and not the other way around! This meal starts with a big batch of tender pork meatballs broiled in sauce, and topped with melted cheese. It ends with a plate that's guaranteed to be licked clean.

What we send

- garlic
- ¾ oz Parmesan ²
- 2 oz shredded fontina ²
- ½ lb broccoli
- 1 oz panko ⁴
- 10 oz pkg ground pork
- ¼ oz Italian seasoning
- 6 oz tomato paste
- 1 ciabatta roll ^{3,4}

What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg ¹

Tools

- microplane or grater
- rimmed baking sheet
- medium ovenproof skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 41g, Carbs 39g,
Protein 50g



1. Prep ingredients

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

Finely chop **2 large garlic cloves**; set 1 large clove aside for step 6. Finely grate **Parmesan**.

Cut **broccoli** into 1-inch florets, if necessary. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Arrange on one side of the baking sheet.



2. Make meatballs

In a medium bowl, whisk to combine **1 large egg** and **¼ cup panko**.

To same bowl, add **pork**, **half each of the chopped garlic and Parmesan**, **1 teaspoon Italian seasoning**, **½ teaspoon salt**, and **a few grinds of pepper**; knead to combine.

Shape into 8 equal-sized meatballs; place on empty side of baking sheet.



3. Roast veggies & meatballs

Roast **broccoli and meatballs** on upper oven rack until meatballs are cooked to 165°F internally, and broccoli is crisp-tender, 10-12 minutes (watch closely as ovens vary). Remove from oven.



4. Make sauce

Meanwhile, heat **1 tablespoon oil** and **remaining chopped garlic** in a medium ovenproof skillet over medium-high until fragrant, about 1 minute. Add **¼ cup tomato paste** and cook, stirring, until brick red, about 2 minutes. Stir in **1¼ cups water**, **½ teaspoon salt**, and **a few grinds of pepper**. Simmer until sauce is reduced to ¾ cup, about 5 minutes.



5. Broil meatballs

Switch oven to broil. Add **meatballs** to skillet with **sauce**, spooning some sauce over. Top with **fontina** and **remaining Parmesan**.

Broil on upper oven rack until mozzarella is melted, 2-3 minutes (watch closely as broilers vary). Place **broccolini** on lower oven rack to keep warm, if necessary.



6. Make garlic bread & serve

Split **ciabatta** in half. Generously brush cut sides with **oil**; season with **salt** and **pepper**. Broil directly on upper oven rack until lightly toasted, 2-3 minutes (watch closely). Rub cut side of ciabatta with **whole garlic clove**, then cut into 1-inch slices. Serve **meatball skillet** alongside **garlic bread "soldiers"** and **broccoli**. Enjoy!