

DINNERLY



Saucy Meatball & Pepper Grinders with Mozzarella & Pesto



30-40min



2 Servings

This dinner shortcut is no work, all flavor. Just add the ingredients to our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. These grinders will make you think you're at the ball game, but it's actually the MEATball game and the winner is you! We've got you covered!

WHAT WE SEND

- aluminum foil tray
- 1 bell pepper
- 1 yellow onion
- ½ lb pkg ready to heat beef meatballs ^{1,2,3,4}
- 2 mini baguettes ^{3,4}
- 4 oz basil pesto ²
- 3¾ oz mozzarella ²
- 8 oz marinara sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- choose your own cooking adventure!

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 1090kcal, Fat 57g, Carbs 103g, Protein 47g



1. Prep vegetables

Preheat oven to 425°F with racks in the center and upper third. Remove stem and seeds from **pepper**; cut half into ½-inch thick strips. Cut **half the onion** into ½-inch thick wedges (save remaining peppers and onions for own use). In aluminum tray, toss peppers and onions with ½ **tablespoon oil**; season with **salt** and **pepper**.



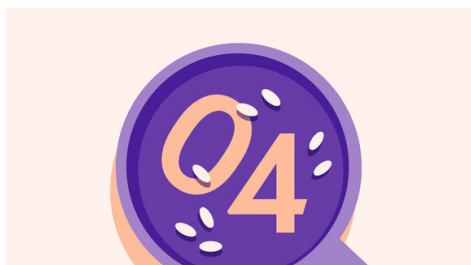
2. Roast peppers and onions

Roast **peppers and onions** on center rack, stirring halfway through, until softened and browned in spots, 15–17 minutes. Add **meatballs** to tray. Continue roasting until meatballs are hot, about 5 minutes.



3. Bake bread

Meanwhile, split **baguettes** lengthwise, leaving a hinge on one side. Spread **pesto** on insides of bread. Close bread and bake directly on upper rack until crust is golden brown and insides are soft, about 5 minutes.



4. Bake sandwiches

Cut **mozzarella** into ¼-inch slices. Divide **peppers, onions, and meatballs** between insides of **bread**. Top meatballs on each sandwich with **marinara sauce**; shingle with **mozzarella slices**. Place **sandwiches** in empty tray. Bake on center rack until cheese is melted and sauce is heated through, about 5 minutes. Serve immediately. Enjoy!



5. 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.



6. Check us out!

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