

MARLEY SPOON



Impossible Ground Meatball Parm Sandwich

with Italian Chopped Salad



30-40min



2 Servings

Whether you call it a hero, a grinder, or a sub...a sandwich by any other name would taste as good. Especially if it's on a crispy ciabatta roll topped with Impossible ground meatballs, saucy marinara, and melty mozzarella. Alongside, a bright and crisp Italian-style chopped salad with romaine, tomatoes, and pepperoncini.

What we send

- ½ lb pkg Impossible patties ⁶
- ¼ oz Tuscan spice blend
- 2 ciabatta rolls ¹
- 3¾ oz mozzarella ⁷
- 8 oz marinara sauce
- 1 romaine heart
- 1 plum tomato
- 1½ oz pepperoncini ¹⁷

What you need

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

Tools

- medium nonstick skillet
- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 49g, Carbs 71g, Protein 42g



1. Shape meatballs

Preheat oven to 450°F with racks in the center and upper third. To a medium bowl, add **Impossible patties** and **2 teaspoons Tuscan spice blend**. Gently knead until just combined. Shape into 8 (1-inch) meatballs.



2. Cook meatballs

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** in a single layer and cook, undisturbed, until browned, 2-3 minutes. Lower heat to medium. Flip meatballs and cook until meatballs are browned on all sides and heated through, 2-4 minutes more.



3. Toast rolls

Meanwhile, split **rolls**, then generously brush cut sides with **oil**. Close rolls and bake directly on upper rack until crust is golden brown and insides are soft, about 3 minutes.



4. Assemble sandwiches

Cut **mozzarella** into ¼-inch slices. Divide **meatballs** between **bottom rolls** and top with **marinara sauce**. Top with **mozzarella slices**. Add **ciabatta** to a rimmed baking sheet, open faced. Bake on center rack until cheese is melted and sauce is heated through, 5-7 minutes.



5. Make salad

Halve **lettuce** lengthwise, then cut crosswise into 1-inch ribbons; discard stem. Cut **tomato** into ½-inch pieces. Roughly chop **pepperoncini**. In a large bowl, whisk **2 tablespoons oil**, **1 tablespoon vinegar**, and **½ teaspoon Tuscan spice blend**. Add **romaine**, **pepperoncini**, and **tomatoes** and toss to coat. Season with **salt** and **pepper** to taste.



6. Serve

Serve **salad** alongside **sandwiches**. Enjoy!