



# Classic Meatball Subs

with Garden Salad

30 Minutes



Ground Beef



Italian Breadcrumbs



Marinara Sauce



Sub Roll



Mozzarella Cheese, shredded



Spring Mix



Roma Tomato



Sweet Bell Pepper



Balsamic Vinegar



Parmesan Cheese, grated

HELLO MOZZARELLA

*This creamy cheese takes meatballs from simple to luxurious!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, aluminum foil,  
2 large bowls, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Marinara Sauce	½ cup	1 cup
Sub Roll	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Sweet Bell Pepper	160 g	320 g
Balsamic Vinegar	1 tbsp	2 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Prep

Core, then cut **pepper** into ¼-inch slices. Cut **tomato** into ¼-inch pieces.



## Toast buns

Meanwhile, open **sub rolls**. Arrange on an unlined baking sheet, cut-side up. Sprinkle **half the mozzarella** into **rolls**. Toast in the **bottom** of the oven until **rolls** are golden-brown and **cheese** is melted, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



## Prep meatballs

Add **beef**, **breadcrumbs** and **half the Parmesan** to a large bowl. Season with **pepper** and **½ tsp salt** (dbl for 4 ppl), then combine. Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl). (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!)



## Make salad

Meanwhile, whisk together **vinegar**, **1 tbsp oil** and **1 tsp sugar** (dbl both for 4 ppl) in another large bowl. Add **tomatoes**, **peppers** and **spring mix**. Season with **salt** and **pepper**, to taste, then toss to combine.



## Cook meatballs

Arrange **meatballs** on a foil-lined baking sheet. Bake in the **middle** of the oven until golden-brown and cooked through, 10-12 min. \*\* Meanwhile, heat a large non-stick pan over medium heat. When hot, add **marinara sauce**. Bring to a simmer, then remove the pan from heat. Add **1 tbsp butter** (dbl for 4 ppl), then stir to combine. Transfer **cooked meatballs** to the pan, then toss to coat. Season with **salt** and **pepper**, to taste.



## Finish and serve

Divide **meatballs** between **sub rolls**. Spoon **any remaining sauce** in the pan over top. Sprinkle with **remaining mozzarella**. Cut **subs** in half crosswise. Divide **meatball subs** and **salad** between plates. Sprinkle **remaining Parmesan** over **salad**.

## Dinner Solved!