

# Italian Meatball Sandwiches

with Red Leaf Lettuce  
& Cucumber Salad

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 4

Tonight's dish is an Italian-American classic: meatball subs. A simple, garlicky tomato sauce takes on a subtle richness when cooked in the same pan as the meatballs. We're layering the sauce and meatballs along with provolone into soft rolls—then finishing the sandwiches in the oven, toasting the rolls and melting the cheese. On the side, a crisp salad of red leaf lettuce and cucumber provides refreshing contrast.



## MATCH YOUR BLUE APRON WINE:



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 1/8 lbs  
GROUND BEEF



1  
CAGE-FREE  
FARM EGG



4  
HOAGIE ROLLS



1 8-oz can  
TOMATO SAUCE



4 slices  
PROVOLONE  
CHEESE



4 cloves  
GARLIC



1  
ENGLISH  
CUCUMBER



1 head  
RED LEAF  
LETTUCE

## KNICK KNACKS:



1 Tbsp  
WHITE WINE  
VINEGAR



1/4 cup  
GRATED  
PARMESAN  
CHEESE



1/2 tsp  
DRIED OREGANO



1/4 cup  
PANKO  
BREADCRUMBS





## 1 Prepare the ingredients:

- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Peel and roughly chop the garlic.
- Slice the rolls lengthwise, keeping them intact (they should look like hot dog buns).
- Cut the provolone cheese slices in half.
- Cut off and discard the root end of the lettuce; roughly chop the leaves.
- Peel the cucumber, leaving alternating strips of skin intact; thinly slice into rounds.



## 2 Form the meatballs:

- In a large bowl, combine the **ground beef**, **breadcrumbs**, **dried oregano**, **egg**, **half the garlic**, and **half the parmesan cheese**; season with salt and pepper. Gently mix to combine.
- Using your hands, form the mixture into 16 equal-sized meatballs. Transfer to a plate.



## 3 Brown the meatballs:

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the **meatballs** and cook, turning occasionally, 6 to 8 minutes, or until browned.



## 4 Make the sauce & finish the meatballs:

- Add the **remaining garlic** to the pan and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- Add the **tomato sauce** and **¼ cup of water**. Season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits (or fond) from the bottom of the pan, 4 to 5 minutes, or until the meatballs are cooked through and the sauce is slightly thickened. Turn off the heat; season with salt and pepper to taste.



## 5 Assemble & toast the sandwiches:

- Place the **rolls** on a sheet pan, cut side up. Divide the **finished meatballs and sauce** among the rolls. Evenly top with the **provolone cheese**.
- Toast in the oven 4 to 6 minutes, or until the edges of the rolls are browned and the cheese has melted. Remove from the oven.



## 6 Make the salad & serve your dish:

- While the sandwiches toast, to make the dressing, in a bowl, combine the **vinegar** and **remaining parmesan cheese**. Slowly whisk in **2 teaspoons of olive oil** until well combined. Season with salt and pepper to taste.
- Just before serving, in a large bowl, combine the **lettuce** and **cucumber**; season with salt and pepper. Add the dressing; toss to thoroughly coat and season with salt and pepper to taste.
- Divide the **toasted sandwiches** and salad among 4 dishes. Enjoy!