



CLASSIC ITALIAN MEATBALL SUBS

with Roasted Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Onion



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Tomato Paste



2.5 oz | 5 oz
Marinara Sauce



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli Florets

Calories: 1000



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1110



HELLO

MEATBALL SUBS

These classic sandwiches are loaded with Italian American flavors: juicy meatballs, herby red sauce, and melty mozz.

SPLISH SPLASH

Splash a little cold water on your hands before shaping the meatballs in step 3. The heat in your hands is what causes the mixture to stick; cooling your hands down will make the beef hold to itself rather than onto you.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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*Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Bring **1 TBSP butter (2 TBSP for 4 servings)** to room temperature. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and finely dice **half the onion (whole onion for 4)**. Halve **baguettes** lengthwise, stopping before you get all the way through.

🔄 Cut **broccoli** into bite-size pieces if necessary. (Save potatoes for another use.)



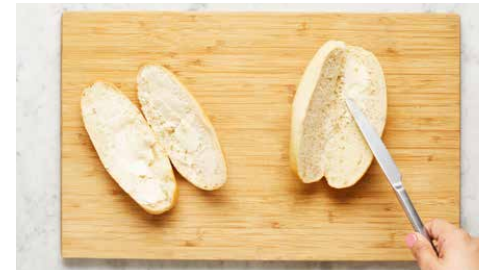
4 MAKE SAUCE

- Meanwhile, heat a **drizzle of oil** in a large pan over medium heat. Add **onion**; season with a **pinch of salt and pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes.
- Add **tomato paste** and **remaining Italian Seasoning**. Cook, stirring constantly, until fragrant and darkened, 30-60 seconds. **TIP: If you like things spicy, add a pinch of chili flakes from your pantry.**
- Add **marinara, stock concentrate, ½ cup water (¾ cup for 4 servings),** and a **pinch of sugar**. Cook, stirring occasionally, until thickened, 2-3 minutes.
- Remove from heat; season with **salt** and **pepper**.



2 ROAST POTATOES

- **Lightly oil** a baking sheet. Toss **potatoes** on one side of prepared sheet (**whole sheet for 4 servings**) with a **drizzle of oil, salt,** and **pepper**.
 - Roast on top rack for 5 minutes. (You'll add more to the sheet then.)
- 🔄 Swap in **broccoli** for potatoes. (You'll roast broccoli in the next step.)



5 TOAST BREAD

- Once **potatoes** and **meatballs** are done, remove sheet from oven.
- Toast **baguettes**, cut sides up, directly on middle rack until golden, 2-3 minutes.
- Spread **softened butter** onto cut sides of baguettes and season with a **pinch of salt** and **pepper**.



3 FORM & COOK MEATBALLS

- Meanwhile, in a medium bowl, combine **beef*, panko, 2 tsp Italian Seasoning (4 tsp for 4 servings), salt (we used ½ tsp; 1 tsp for 4),** and **pepper**. Form into 6 equal-size meatballs (**12 for 4**).
 - Once potatoes have roasted 5 minutes, remove sheet from oven. Carefully add **meatballs** to empty side. (For 4, leave **potatoes roasting; add meatballs to a second sheet and roast on middle rack.**) Return to top rack, tossing halfway through, until everything is browned and cooked through, 18-20 minutes more.
- 🔄 Add **meatballs** to sheet opposite **broccoli**. Cook through the rest of this step as instructed, roasting meatballs along with broccoli.



6 FINISH & SERVE

- Transfer **meatballs** to pan with **sauce**; gently turn to coat.
 - Place toasted **baguettes** on sheet with **potato wedges**. (For 4 servings, place **baguettes on sheet used for meatballs.**) Fill baguettes with meatballs and sauce; sprinkle tops with **mozzarella**. Return to top rack until cheese melts, 2-3 minutes.
 - Divide **meatball subs** and potato wedges between plates. Serve.
- 🔄 Remove **broccoli** from baking sheet before toasting **subs**.