

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

- Medium pan
- Whisk
- Small bowl
- Large bowl
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)



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CHEESY MEATBALL SUBS

Trattoria Salad with Creamy Italian Dressing & Croutons



BOX TO PLATE: 15 MINUTES







1 SIZZLE



Fully Cooked Beef Meatballs Contains: Eggs, Milk. Wheat

• Drizzle oil in a hot medium pan. Add meatballs and cook, stirring occasionally, until browned all over, 3-5 minutes. Transfer to a plate. TIP: While meatballs brown. move on to the next step!



2 PREP







Onion

Baby Lettuce

1.5 oz | 3 oz Italian Dressing Contains: Milk

2 TBSP | 4 TBSP Mayonnaise Contains: Eggs

- · Wash and dry produce.
- Finely dice half the onion (all for 4). Trim and discard root end from lettuce and thinly slice leaves.
- Mix Italian dressing and mayonnaise in a small bowl. TIP: If the meatballs are still browning, assemble and plate the salad now!



3 COAT



1 2

Tomato

Paste









Concentrate



1 tsp 2 tsp

Dried Oregano





1 tsp 2 tsp

Garlic Powder





½ Cup | 1 Cup Mozzarella Cheese Contains: Milk

4 SERVE





Wheat



Grape Tomatoes



1 2 Croutons Contains: Milk, Wheat

- Lower heat under pan used for meatballs and drizzle with oil. Add diced onion and cook, stirring occasionally, until softened, 2-3 minutes.
- Whisk in 1/4 cup water, tomato paste, marinara, stock concentrate, oregano, garlic powder, and 1/4 tsp sugar (1/2 cup water and ½ tsp sugar for 4).



· Add meatballs back to pan with sauce; stir to coat. Remove from heat and sprinkle with cheese. Cover with lid and set aside to let cheese melt. TIP: While cheese melts, toast your bread!

- Halve and toast baguettes.
- In a large bowl, toss lettuce, tomatoes, and croutons (crushing in the bag with your hands first) with as much dressing as you like.
- Top bottom baguette halves with cheesy meatballs and sauce. Close subs and serve with salad.

