



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Demi-Baguettes

Contains: Soy, Wheat



8 oz | 16 oz

Fully Cooked
Beef Meatballs

Contains: Eggs, Milk,
Wheat



1 TBSP | 1 TBSP

Italian Seasoning



5 oz | 10 oz

Marinara Sauce



½ Cup | 1 Cup

Mozzarella Cheese

Contains: Milk

SAUCY BEEF MEATBALL SUBS

with Mozzarella



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 760



BUST OUT

- Medium pan
- Black pepper
- Kosher salt
- Cooking oil
(1 tsp | 1 tsp)

TAKE IT TO GO

We all love a hot meatball sub, but this one's *almost* as good at room temperature, so why not bring it along for lunch? Just remember the napkins (and don't mind the jealous stares!).

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

SAUCY BEEF MEATBALL SUBS

with Mozzarella

INSTRUCTIONS

- Halve **baguettes** lengthwise and toast.
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **meatballs** and cook, stirring occasionally, until warmed through and browned all over, 3-5 minutes. Season with $\frac{1}{2}$ **tsp Italian Seasoning** (1 tsp for 4 servings), **salt**, and **pepper**. (Be sure to measure the Italian Seasoning; we sent more!)
- Stir in **marinara** and a **splash of water**. Bring to a simmer and cook until sauce is warmed through, 30-60 seconds.
- Top **bottom baguette halves** with **meatballs and sauce**. Sprinkle meatballs with **mozzarella**. Close **subs**.
- Divide **subs** between plates and serve.