



# PORK MEATBALL MELT SANDWICHES

on Ciabatta Buns with Lemony Zucchini



## HELLO

### MEATBALL MELTS

Saucy, cheesy, meaty goodness in a sandwich—just like the deli classic!

**PREP: 15 MIN** | **TOTAL: 30 MIN** | **CALORIES: 840**



Yellow Onion



Ground Pork



Tuscan Heat Spice



Lemon



Ciabatta Bread  
(Contains: Wheat)



Garlic



Panko Breadcrumbs  
(Contains: Wheat)



Crushed Tomatoes



Zucchini



Mozzarella Cheese  
(Contains: Milk)

## START STRONG

Broiler heat can vary widely, so keep an eye on the sandwiches as they finish, removing them from the broiler if the bread starts to char.

## BUST OUT

- Baking sheet
- Aluminum foil
- Medium bowl
- Sugar (½ tsp | 1 tsp)
- Olive oil (5 tsp | 8 tsp)
- Butter (½ TBSP | 1 TBSP)  
(Contains: Milk)
- Zester
- Small pan
- Small bowl
- Medium pan

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion ½ | ½
- Garlic 2 Cloves | 4 Cloves
- Ground Pork 10 oz | 20 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Crushed Tomatoes 6.88 oz | 13.76 oz
- Lemon 1 | 1
- Zucchini 1 | 2
- Ciabatta Bread 2 | 4
- Mozzarella Cheese ½ Cup | 1 Cup

## WINE CLUB

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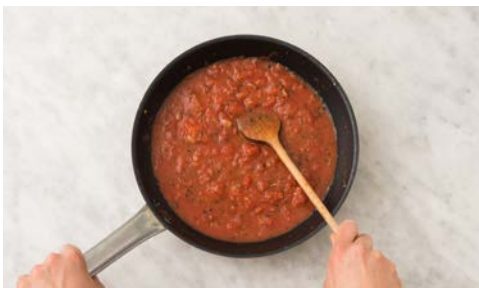


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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 400 degrees. Line a baking sheet with aluminum foil and sprinkle with a drizzle of **olive oil**. Halve and peel **onion**; finely chop one half (save the other for another use). Mince **garlic**.



## 4 SIMMER SAUCE AND PREP

Stir half the **tomatoes** from container (save the rest for another use), **½ tsp sugar**, and a large pinch of **salt** and **pepper** into pan. Bring to a simmer and let bubble until thickened, 3-4 minutes. Meanwhile, zest ½ tsp zest from **lemon**, then halve and squeeze 2 tsp juice into a small bowl. Halve **zucchini** lengthwise, then slice crosswise into ¼-inch-thick half-moons. Remove pan from heat once sauce thickens and stir in **½ TBSP butter**.



## 2 BAKE MEATBALLS

In a medium bowl, mix together **pork**, **panko**, **2 TBSP onion**, half the **garlic**, half the **Tuscan heat spice**, and a large pinch of **salt** and **pepper**. Divide into 8 pieces and shape each into a meatball. Place on foil-lined baking sheet. Bake in oven until cooked through, 18-20 minutes.



## 5 COOK ZUCCHINI AND PREP SANDWICHES

Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **zucchini** and a pinch of **salt** and **pepper**. Cook, tossing, until softened, about 5 minutes. Stir in reserved **lemon juice** and **zest**. Set aside off heat. Remove baked **meatballs** from sheet. Heat broiler to high. Halve meatballs. Split **ciabattas** in half and sprinkle cut sides with a drizzle of olive oil each. Place bottoms cut-side up on same sheet.



## 3 COOK ONION AND AROMATICS

Meanwhile, heat a drizzle of **olive oil** in a small pan over medium heat. Add remaining **onion** and cook until starting to soften, 3 minutes. Toss in remaining **garlic** and **Tuscan heat spice** and cook until fragrant, 1 minute more.



## 6 BROIL AND SERVE

Spread a little **sauce** on each **ciabatta** bottom. Arrange **meatballs** on top (serve any extras on the side if they don't all fit). Spoon remaining sauce over and sprinkle with **mozzarella**. Top with remaining ciabatta halves and place under broiler. Broil until mozzarella melts, 2-3 minutes. Divide between plates and serve with **zucchini**.

## BALLER!

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