



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: 35 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

Let kids help with tasks like mixing and shaping the meatballs and assembling the sandwiches. Just be careful with hot items and make sure everyone washes their hands.

BUST OUT

- Baking sheet
- Aluminum foil
- Medium bowl
- Olive oil (8 tsp)
- Sugar (1 tsp)
- Butter (1 TBSP)
(Contains: Milk)
- 2 Medium pans
- Zester
- Small bowl
- Large pan

INGREDIENTS

Ingredient 4-person

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

WINE CLUB

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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 **tomatoes**, **1 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 1 tsp zest from **lemon**, then halve and squeeze 1 TBSP 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 **1 TBSP butter**.



2 BAKE MEATBALLS

In a medium bowl, mix together **pork**, **panko**, ¼ **cup onion**, half the **garlic**, half the **Tuscan heat spice**, and a few large pinches of **salt** and **pepper**. Divide into 16 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 large drizzle of **olive oil** in another medium pan over medium-high heat. Add **zucchini** and a pinch of **salt** and **pepper**. Cook 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 medium 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**.

FRESH TALK

What would you put inside your ultimate sandwich?

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