THE BEST MEATBALL SUB EVER

- 6-8 slices Galbani® Sliced Mozzarella Cheese
- 1/2 cup Galbani® Shredded Parmesan Cheese, plus 1 Tbsp for topping
- 1 1/2 lbs Ground beef 80/20
- 2 cloves Garlic, minced (plus 1 tsp for topping)
- 2 Eggs
- 1 tsp Italian flat leaf parsley, chopped
- 3/4 cup Italian seasoned bread crumbs
- 1/4 cup Warm water
- 1 jar Marinara, warm up 2 cups of marinara and set aside
- 1 Loaf batard or baguette-style bread, about 18” long
- 1/4 tsp Kosher salt
- 2 Fresh basil leaves, chopped
- 1 cup olive oil, plus 1/2 Tbsp for topping
- Salt and pepper

MEATBALLS

1. Combine beef, garlic, eggs, cheese, parsley and salt and pepper. Mix well.
2. Blend in bread crumbs. Mix together. Add water slowly, for extra moisture.
3. Shape into meatballs. About 2 inches in diameter.
4. Heat olive oil in a skillet and add meatballs.
5. Brown the sides and then reduce heat to low. Cover and let the meatballs cook thoroughly.
6. Meanwhile, prepare olive oil topping by combining the topping ingredients, olive oil, garlic, parmesan cheese, kosher salt and freshly chopped basil. Set aside.

ASSEMBLING THE SUB

7. Use a cutting board to vertically slice the bread into 6” portions, not horizontally.
8. Carefully, with your fingers remove the inside of the bread, hollowing out the 6” section.
9. Start by putting a Tbsp or more of marinara sauce inside the hollowed bread. Making sure that every side is covered.
10. Next, add a couple of slices of cheese by overlapping them. Put 2 meatballs on the cheese. Roll the meatballs up in the cheese.
11. Place into the hollowed-out section of the bread. Do this for all the sections.

12. Line a baking sheet with a piece of aluminum foil. Carefully put the stuffed bread onto the foil and baking sheet, placing all sections back together, resembling a whole sub.
13. Drizzle with the prepared olive oil/cheese topping. Wrap the sub in the aluminum foil.

ADDITIONAL INFORMATION

Ingredients	1 1/2 lbs Ground beef 80/20, 1 cup olive oil, plus 1/2 Tbsp for topping, 1 jar Marinara, warm up 2 cups of marinara and set aside, 1 Loaf batard or baguette-style bread, about 18” long, 1 tsp Italian flat leaf parsley, chopped, 1/2 cup Galbani® Shredded Parmesan Cheese, plus 1 Tbsp for topping, 1/4 cup Warm water, 1/4 tsp Kosher salt, 2 cloves Garlic, minced (plus 1 tsp for topping), 2 Eggs, 2 Fresh basil leaves, chopped, 3/4 cup Italian seasoned bread crumbs, 6-8 slices Galbani® Sliced Mozzarella Cheese, Salt and pepper
Course	Lunch
Cuisine	American, Italian
Category	Sandwiches