


DINNERLY



Skillet Turkey Meatball Parm with Garlic Bread "Soldiers" & Salad

 20-30min  4 Servings

Attention—at ease. Or at least, that's how you'll feel after you gobble up this turkey meatball parmesan with garlic bread "soldiers." We're all about the sauce, so it's kind of genius to just make the garlic bread into perfect size, hand-held dippers for sopping it all up. Plus the meatballs are turkey, which is leaner than beef, so we feel like...go ahead and eat them all. No guilt meatball par...

WHAT WE SEND

- romaine hearts
- canned tomato sauce
- ground turkey
- garlic

WHAT YOU NEED

- 2 large eggs ³
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

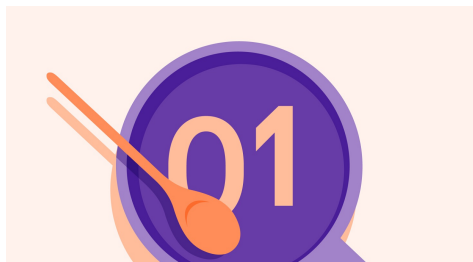
- large skillet
- rimmed baking sheet

ALLERGENS

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 620.0kcal, Fat 36.0g, Proteins 35.0g, Carbs 40.0g



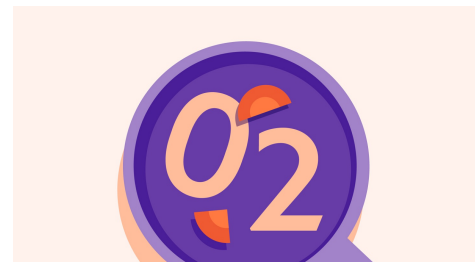
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel **4 large garlic cloves**; finely chop **3 teaspoons garlic**, leaving **1 clove whole**. Finely **grate Parmesan**. Slice 1 inch of bread from each end of the **rolls**, then finely chop ends making about **1 cup breadcrumbs**. In a medium bowl, mash **2 large eggs** and breadcrumbs together to form a paste.



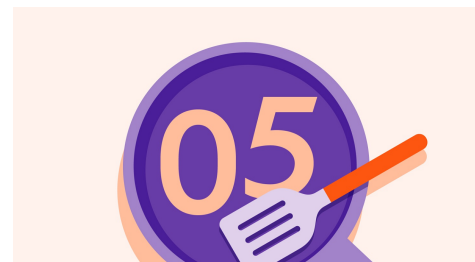
4. Make garlic bread

Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding ends. Split **rolls** in half down middle. Brush cut-sides generously with **oil**; season with **salt** and **pepper**. Place rolls directly on upper oven rack and broil until lightly toasted, 2–3 minutes (watch closely). Rub cut-sides with **whole garlic clove**, then cut into 1-inch slices.



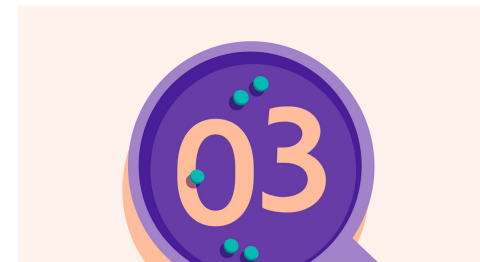
2. Make meatballs

To **breadcrumbs**, add **turkey**, **1½ teaspoons of the chopped garlic**, **half of the Parmesan**, **1 teaspoon salt**, and **a few grinds pepper**; stir to combine. Shape into **12 meatballs**; place on a **lightly oiled** rimmed baking sheet. Roast meatballs on the upper oven rack until lightly browned and cooked through, about 10 minutes. Remove from oven; switch oven to broil.



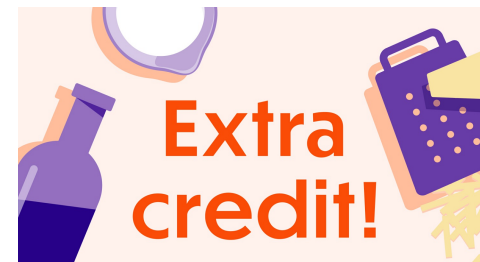
5. Make salad & serve

Reheat **sauce** if necessary, then add **cooked meatballs** to skillet, spooning some sauce over tops of meatballs. Top with **remaining Parmesan**. In a medium bowl, whisk together **¼ cup oil** and **2 tablespoons vinegar**; season to taste with **salt** and **pepper**. Toss **romaine** with dressing. Serve **meatball skillet** alongside **salad** and **garlic "soldiers"**. Enjoy!



3. Make tomato sauce

While **meatballs** roast, heat **2 tablespoons oil** and **remaining chopped garlic** in a large skillet over medium-high until sizzling, about 1 minute. Add the **tomato sauce**, **½ cup water**, **½ teaspoon each salt and sugar**, and **a few grinds pepper**. Simmer until reduced to 1¼ cups, 2-3 minutes.



6. Kids pitch in!

Get all willing hands involved with helping roll the meatballs in step 2. Make sure those little hands are clean before and after prepping!