

# DINNERLY



## Cheesy Beef Meatball Subs

with Southern Sauce



20-30 minutes



2 Servings

Big smiles, big satisfaction guaranteed with this sub bursting at the seams with the big American flavours of smoky beef meatballs, crisp slaw, rich tomato sauce and a topping of grilled cheddar.

## WHAT WE SEND

- 50g cheddar <sup>7</sup>
- 500g passata sauce
- 2 white sandwich rolls <sup>1,6</sup>
- premium beef mince
- 10g smokey BBQ seasoning <sup>17</sup>
- 250g green cabbage

## WHAT YOU NEED

- garlic clove
- olive oil
- salt and pepper
- white wine vinegar <sup>17</sup>

## TOOLS

- foil
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 920kcal, Fat 41.4g, Carbs 76.1g,  
Proteins 56.6g



### 1. Make meatballs

Finely chop or crush **1 garlic clove**. Cut **three-quarters of the cheese** into ½ cm cubes and coarsely grate the remainder. Put garlic, **mince** and **3 tsp of smoky BBQ seasoning** in a bowl. Season with **salt and pepper**. Using clean hands, combine well, then shape into 1 tbs-sized balls, pushing a cube of cheese into the centre of each. (make sure cheese is enclosed.)



### 2. Cook meatballs

Heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the **meatballs**, turning often, for 4-5 mins until browned.



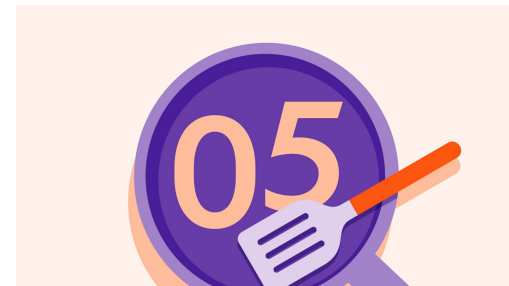
### 3. Make slaw

Meanwhile, finely shred **half the cabbage** (the remaining cabbage won't be used in this dish). Put the cabbage, **2 tsp olive oil** and **3 tsp white or red wine vinegar** in a large bowl, season with **salt and pepper** and toss to combine.



### 4. Add passata

Add **half the passata** (the remaining passata won't be used in this dish) and any **remaining smoky BBQ seasoning** to the meatballs. Bring to the boil, then reduce the heat to low and cook for 10 mins or until meatballs are cooked through and the sauce has thickened. Season with **salt and pepper**. Preheat the grill to high. Line an oven tray with foil.







### 5. Grill and serve up

Cut the **rolls** lengthwise through the middle, taking care not to cut all the way through. Put on the lined tray, fill with the **meatballs** and **sauce** and top with the **grated cheese**. Grill for 3-4 mins until the cheese is golden. Stuff the **subs** with the **slaw**, divide among plates and serve with remaining slaw on the side.



### 6. Kitchen hack

If you're short on time, don't worry about the cheese cube stuffing. Simply grate all the cheese and grill it on top of the subs.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

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from at least **20%**  
Australian ingredients