**Meatball Sub**

RECIPE

**INGREDIENTS**

* 5 pounds ground beef
* 5 eggs
* 1 ¼ cup bread crumbs
* ¾ cup milk
* 2 tablespoons dried parsley
* 2 ½ teaspoons garlic powder
* 1 ¼ cup Parmesan cheese
* 1 ¼ cup diced onion
* Salt and pepper
* 5 cups shredded Mozzarella cheese
* 20-26 Hoagie rolls
* Optional Ingredients:

garlic minced, cracker crumbs, pre-cooked Italian meatballs

**DIRECTIONS**

1. Preheat oven to 375 degrees. Prepare pans with parchment paper.
2. In a large bowl, mix together all ingredients for the meatballs.
3. Using a 1-ounce scoop, form meatballs. Place meatballs on prepared pan.
4. Bake for 20 minutes or until internal temperature is 165 degrees.
5. Heat large pot to medium-low heat.
6. Add 1-2 cans of pasta sauce.
7. Add meatballs to pot and heat, turning to coat well.
8. To serve, cut a 1-inch V-shaped notch out of top of hoagie roll and discard. Remove some of the roll’s interior to form a pocket so meatballs can fit easily.
9. Arrange 4 meatballs in roll, cover with pasta sauce, top with approx. ¼ cup mozzarella and put on prepared baking sheet.
10. Place subs in oven or broiler until cheese is melty and golden and bread is toasty around the edges, about 3-4 minutes.

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| **Prep Time:** 15 minutes | **Cook Time:** 25 minutes | **Total Time:** 40 minutes | **Yield:** 20-26 servings |