

ITALIAN MEATBALL SANDWICH

F EASY

Last Modified: 11/27/2016

PREP: 1 Hr
COOK: 1 To 12 Hrs
STOVETOP

SANDWICH

MAKES 6 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
1	Recipe:	Beef - Mega Bacon Meatballs	
OR (QUICKER & EASIER)			
1	Pkg	Italian - Meatballs (Frozen)	Thawed
6	6 Inch	Hoagie Rolls	
12	Slices	Provolone Cheese	
1/4	Cup	Water	
1	24 Oz	Jar 4 Cheese Pasta Sauce (Classico)	
1	14 Oz	Jars Pizza Sauce (Classico Traditional)	
2	Medium	Yellow Onions	Sliced
2	Medium	Green / Colored Bell Peppers (Seeded)	Sliced
1/2	Tsp	Garlic Powder	
2	Tbsp	Unsalted Butter	

PREPARATION

FACTOID	Popular in every Diner in the Philadelphia area
TOOLS	1) Large Stainless Steel Skillet & Lid 2) Large Saucepan & Lid
PREP	DISH 1) Slice the Yellow Onions and set them aside. 2) Slice the Peppers and add them on top of the Onions.
1	In a large skillet over medium heat add in the cooked Meatballs and Water, cover and steam until hot. Pat dry and set the Meatballs aside. Discard the grease and any remaining water.
2	Melt the Butter in the dirty pan and add in the Bell Peppers and Onions. Saute until the Onions begin to caramelize, cover to keep warm and set them aside.
3	Meanwhile, in a large saucepan over low heat, add in the Spaghetti Sauce, Pizza Sauce and Garlic Powder and stir to mix. Add in the Meatballs and submerge them completely. Simmer uncovered until the Sauce thickens and everything is hot (Careful it doesn't burn).
SERVE	BUILD THE SANDWICH: Slice the Hoagie Rolls down the middle. Cut the round Provolone slices in half and place them evenly in the bottom of each Roll. Remove some Meatballs and cut them in half. Use enough halves so they run the entire length of the Roll, place the Meat on top of the Provolone, spoon a little of the hot Sauce on top. Add some of the Onion & Pepper mix on top and roll the Sandwich up tightly in parchment paper or aluminum foil to self-steam. Cut the Sandwich and paper in half and serve while hot with plenty of napkins.