

Meatball Subs

Ingredients:

- Meatballs (either frozen or homemade)
- Buns (Hoagie rolls or something similar)
- Sliced Provolone Cheese
- Shredded Mozzarella
- Shredded Parmesan
- Sliced Black Olives (optional)
- Hot Giardiniera (optional)
- Sauce (see below)



Sauce Ingredients:

- Olive Oil
- 1 onion (yellow or white)
- 4 cloves of garlic
- 3 (14.5oz.) cans of petite diced tomatoes
- 1-2 tablespoon(s) fresh chopped basil
- 1 teaspoon dried oregano
- Salt & Pepper

Directions:

In a deep saucepan, heat olive oil (1-2 tablespoons), add onions and cook until onions are transparent. Add garlic and continue cooking for a few more minutes and then add the tomatoes. Cook for 20 minutes over medium low to low heat. Add basil and oregano and continue to cook for another 20 minutes. Puree into a sauce – or mash with a masher if you like chunkier sauce. Season with salt and pepper to taste. Add meatballs to sauce.

To assemble: split your buns/rolls in half, lay down 2 slices of provolone cheese and top with meatballs (about 4 or 5 of them) and some sauce. Then top with shredded mozzarella and put them on a baking pan under the broiler until the cheese melts and the bun starts to turn golden brown. Top with parmesan cheese, black olives and giardiniera and enjoy!