

## Italian Meatball Sub with Mushrooms

**2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30**

Dear Run Land and Cattle Company Ground Beef, thawed  
Farmhouse Kitchen Marinara Sauce, thawed  
Mozzarella Company Mozzarella Cheese  
Kitchen Pride Mushroom Farms, Crimini Mushrooms, washed immediately before use  
Vital Farms Pasture-raised Egg  
Farmhouse Kitchen Italian Dressing, stirred well before use  
Francis & Thatcher Spring Medley Lettuce, root ball removed, washed and dried well  
Farmhouse Kitchen Seasoned Breadcrumbs  
Slow Dough Bread Company Hoagie Roll  
Salt and Pepper  
Olive or Canola Oil

Preheat oven to 425°F degrees.

**STEP 1** Prepare vegetables. Tear lettuce into bite size pieces, place in a bowl and, set aside in fridge. Slice mushrooms into ¼” thick pieces and set aside. Prepare meatballs: Add the ground beef, pastured egg, seasoned breadcrumbs, ½ tsp. salt and pepper to a bowl. Combine with your hands to ensure that all ingredients are evenly distributed amongst the meat. Form 6-8 medium meatballs, slightly larger than a ping pong ball.

**STEP 2** Add 1 tbsp. of oil to a cast iron or oven safe skillet and bring to medium-high heat. Just before the pan begins to smoke, brown the meatballs on all sides. Add marinara sauce and lower heat to medium. Let sauce reduce slightly and then finish off meatballs and sauce in oven until fully cooked through (about 12 minutes) or until internal temperature reaches 155°F.

**STEP 3** While meatballs are baking, cook mushrooms. Bring a saute pan to medium heat and add 1 tbsp. oil just before pan begins to smoke. Add mushrooms to pan and cook through until water has released and evaporated, about 5 minutes. Mushrooms will be browned and tender. Add ½ tsp. salt and pepper. Cover and set aside.

**STEP 4** Remove meatballs from oven. Lightly tent with foil to keep heat in and moisture out. Set aside. Toast the hoagie rolls in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast in a skillet over medium heat, about 2-3 minutes.

**STEP 5** Assemble the meatball sub on a sheet pan. Place hoagie rolls face up and open on pan. Scoop on meatballs and sauce. Add desired portion of sauteed mushrooms. Slice mozzarella cheese into four thick slices. Places on top of meatball, sauce and mushroom smothered sub. Toast in oven until cheese is bubbling and melted.

**STEP 6** Toss salad with Italian dressing, ½ tsp. salt and pepper. Set aside. Plate meatball sub and serve with a side of salad. Enjoy!

## Italian Meatball Sub with Mushrooms

**4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30**

Dear Run Land and Cattle Company Ground Beef, thawed  
Farmhouse Kitchen Marinara Sauce, thawed  
Mozzarella Company Mozzarella Cheese  
Kitchen Pride Mushroom Farms, Crimini Mushrooms, washed immediately before use  
Vital Farms Pasture-raised Egg  
Farmhouse Kitchen Italian Dressing, stirred well before use  
Francis & Thatcher Spring Medley Lettuce, root ball removed, washed and dried well  
Farmhouse Kitchen Seasoned Breadcrumbs  
Slow Dough Bread Company Hoagie Roll  
Salt and Pepper  
Olive or Canola Oil

Preheat oven to 425°F degrees.

**STEP 1** Prepare vegetables. Tear lettuce into bite size pieces, place in a bowl and, set aside in fridge. Slice mushrooms into ¼” thick pieces and set aside. Prepare meatballs: Add the ground beef, pastured egg, seasoned breadcrumbs, ½ tsp. salt and pepper to a bowl. Combine with your hands to ensure that all ingredients are evenly distributed amongst the meat. Form 12-16 medium meatballs, slightly larger than a ping pong ball.

**STEP 2** Add 1 tbsp. of oil to a cast iron or oven safe skillet and bring to medium-high heat. Just before the pan begins to smoke, brown the meatballs on all sides. Add marinara sauce and lower heat to medium. Let sauce reduce slightly and then finish off meatballs and sauce in oven until fully cooked through (about 12 minutes) or until internal temperature reaches 155°F. (NOTE: You may need to cook meatballs in multiple batches)

**STEP 3** While meatballs are baking, cook mushrooms. Bring a saute pan to medium heat and add 2 tbsp. oil just before pan begins to smoke. Add mushrooms to pan and cook through until water has released and evaporated, about 5 minutes. Mushrooms will be browned and tender. Add 1 tsp. salt and pepper. Cover and set aside.

**STEP 4** Remove meatballs from oven. Lightly tent with foil to keep heat in and moisture out. Set aside. Toast the hoagie rolls in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast in a skillet over medium heat, about 2-3 minutes.

**STEP 5** Assemble the meatball sub on a sheet pan. Place hoagie rolls face up and open on pan. Scoop on meatballs and sauce. Add desired portion of sauteed mushrooms. Slice mozzarella into 8 thick slices. Places on top of meatball, sauce and mushroom smothered sub. Toast in oven until cheese is bubbling and melted.

**STEP 6** Toss salad with Italian dressing, 1 tsp. salt and pepper. Set aside. Plate meatball sub and serve with a side of salad. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Ground Beef- Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Marinara Sauce- If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: Village Farms tomato, onion, garlic, Patty's Herbs oregano, Patty's Herbs parsley, salt and, pepper)

Mozzarella Cheese- Store in the refrigerator. Use within 5 days.

Italian Dressing- Store in the refrigerator. Use within 5 days. (Ingredients: red wine vinegar, garlic, dried oregano, dried basil, dried parsley, chili flake, canola oil, extra virgin olive oil, salt and, pepper)

Seasoned Breadcrumbs - Store in the refrigerator. Use within 5 days. (Ingredients: Easy Tiger ciabatta bread crumbs, Latta de Cotswold cheese, dried oregano, salt and, pepper)

Pasture-raised Egg - Store in the refrigerator. Use within 5 days.

Spring Medley Mix - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Crimini Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

Hoagie Roll- Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

**\*Contains gluten, dairy and, egg.**

**\*\*Not made with gluten, dairy, egg, nuts, peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**