**Meatball Sub**

**Ingredients:**

8 oz. ground beef

7 oz. ground pork

2 oz. onion, minced

1 tsp. garlic powder

1 tsp. oregano

½ tsp. dried basil

½ tsp. parsley

2 tsp. salt

½ tsp. pepper

1 egg

6 sub rolls

12 slices provolone cheese

**Sauce:**

3 cups plum tomatoes

1 Tbsp. olive oil

½ onion, minced

1 Tbsp. oregano

1 Tbsp. dried parsley

Salt and pepper to taste

**INSTRUCTIONS**

**Meatballs:**

1. Preheat the oven to 375°. If you are in groups 2 or 3 preheat to 400º.
2. Mix all ingredients together in a bowl.
3. Heat a small frying pan over medium-high heat. Put a small amount of the meatball mixture in and cook fully. Taste. Adjust seasoning if necessary.
4. Scoop the meatballs out and round them. Try not to make them too big or you won’t have enough for all of the sandwiches. Put on a ½ sheet tray.
5. Bake for 10-15 minutes, or until cooked through.

**Sauce:**

1. Over medium-high heat, sauté the onions in the olive oil until they become clear; about 5-7 minutes.
2. Add the tomatoes and turn down to low. Cover and cook for about 25 minutes.
3. Take a potato masher or whisk and break the tomatoes up.
4. Add seasonings and taste. Adjust if necessary.

**Subs:**

1. Evenly divide the meatballs between the sub rolls.
2. Top with some of the sauce. Put 2 slices of cheese on top of the sauce.
3. Bake for 4-5 minutes, or until the cheese is melted.