



ITALIAN PESTO MEATBALL SUB

The Italian Pesto Meatball Sub is a mouthwatering delight featuring juicy meatballs smothered in a rich blend of pesto and marinara sauce, topped with melted mozzarella cheese and served a warm, toasted No Proof sub roll.

Yield: 1 Sub

INGREDIENTS

- 1/4 C Pesto
- 1/2 C Marinara Sauce
- 8 oz Mozzarella cheese, shredded
- 1 Each **RICH'S** NO PROOF WHEAT SUB ROLL DOUGH (#21989)
Olive Oil (as needed)
- 6 Each **RICH'S** FARM RICH 5/26OZ HOMESTYLE MEATBALLS MADE WITH BEEF, PORK & CHICKEN (#23985)

DIRECTIONS

- 1 Pan 4-6 Sub Rolls on a lined sheet pan or sprayed channel pan
- 2 Place Sub Rolls in a refrigerator at 36°F to 39°F for 18-24 hours
- 3 Score Sub Rolls with 3 diagonal 1/4" deep cuts



- 4 Bake Sub Rolls at 325°F for 12-16 minutes
- 5 Allow Sub Rolls to cool
- 6 Cook Meatballs according to handling instructions
- 7 Slice the Sub Roll open, drizzle with olive oil; lay on a baking tray oiled side up and toast until lightly golden brown
- 8 Remove Sub Rolls from the oven and spread with tomato sauce one side of the roll and Pesto on the other half
- 9 Evenly place the meatballs on the bottom half of the roll and top with shredded Mozzarella
- 10 Add top half of the Sub Roll and heat the subs until the cheese melts
- 11 Cut Sub into two and serve