

MasterFoods™

PROFESSIONAL

Tuscan Meatball Sub
RECIPE

Tuscan Meatball Sub



<?xml version="1.0"?>

TIME

20 Minutes

INGREDIENTS

12 items

MAKES

6 servings

Sandwiches are more popular than ever! Easy to batch up ahead of time and assemble when needed, this sub dials up the flavour and is perfect for your own riff on flavours.

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INGREDIENTS

- 1 tbsp. olive oil
- 400 g pork and veal meatballs
- 1 tbsp. MasterFoods™ Professional Tuscan Seasoning, plus extra for sprinkling
- ¼ cup MasterFoods™ Professional Tomato Sauce 1 tbsp. tomato paste
- 1 tbsp. tomato paste
- ¼ cup tomato passata
- 2 tbsp. MasterFoods™ Professional Balsamic Vinaigrette
- ¼ zest of lemon
- 4 medium crusty baguettes, or similar
- 1 Mozzarella ball, drained and divided into four
- 30 g Parmesan cheese, finely grated
- Fresh oregano and basil leaves, torn

PRODUCTS USED

MasterFoods Professional Dijon Mustard 21kg

[SEE DETAILS](#)

MasterFoods Professional Gluten Free Tomato Sauce 4L Bottle

[SEE DETAILS](#)

MasterFoods Professional Tuscan Seasoning Jar 670g

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Heat olive oil in shallow frying pan over a medium heat. Roll the meatballs in the Tuscan seasoning, dried oregano, and fennel seeds, and fry until golden all over.
2. 2
Add the tomato sauce, paste, passata, and Balsamic vinaigrette, stir to combine, and cook for 10 to 15 minutes, or until sauce has thickened in consistency and intensified in flavour.
3. 3

Remove from the heat, grate in the lemon zest and leave to cool slightly.

4. 4

Preheat a salamander grill to a medium heat.

5. 5

Slice the baguettes open, keeping a hinge intact on one side and arrange on a baking tray.

6. 6

Spoon on some tomato sauce mixture and spread wall to wall, followed by 3 or 4 meatballs.

7. 7

Arrange the torn mozzarella around the meatballs and sprinkle over parmesan cheese, extra Tuscan seasoning, and fresh herbs. Repeat with the extra subs.

8. 8

Place under the grill for 3 to 5 minutes, or until the cheese is golden and bubbling, then serve.

Tips:

1. 1

For a little heat and dimension, add some MasterFoods™ Professional Chilli Flakes into the tomato sauce.

2. 2

Add a spoon or two of MasterFoods™ Professional Dijon Mustard when assembling the sub for extra savouriness.

More Recipes Like This

[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)

Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

100% Not Schnitzel Wrap

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

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