Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Meatball Sub

Classic, Cheesy, Italian Comfort!



PREP TIME 20 MIN | COOK TIME 30 MIN | SERVINGS 4–6

Ingredients

- 1 lb ground beef (or beef and pork mix)
- 1/2 cup Italian breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 large egg
- 2 cloves garlic, minced
- 2 tbsp fresh parsley, chopped (or 1 tsp dried)
- 1 tsp Italian seasoning
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 (24 oz) jar marinara sauce (your favorite)
- 12–16 fully cooked meatballs (homemade or store-bought)
- 4–6 hoagie rolls
- 2 cups shredded mozzarella cheese
- 2 tbsp butter (optional, for toasting rolls)
- Extra Parmesan cheese (for topping)
- Fresh basil or parsley for garnish (optional)

Instructions

1. In a large bowl, combine ground beef, breadcrumbs, Parmesan cheese, egg, garlic, parsley, Italian seasoning, salt and pepper. Mix until well combined.
2. Form mixture into 1 1/2–2 inch meatballs.
3. In a large skillet, heat a little olive oil over medium heat. Brown the meatballs on all sides (about 5–7 minutes).
4. Add marinara sauce to the skillet. Reduce heat, cover, and simmer for 20–25 minutes, until meatballs are cooked through and tender.
5. Slice hoagie rolls and lightly butter if desired. Toast in a skillet or oven until golden.
6. Place 4–5 meatballs in each roll. Spoon extra sauce over the top. Sprinkle with mozzarella cheese and broil for 2–3 minutes, until the cheese is melted and bubbly.

Bubbie's Tips

- Use homemade or high-quality marinara sauce for the best flavor.
- Add sautéed onions and peppers for extra flavor.
- For a spicier sub, add red pepper flakes.
- Use provolone or a mix of Italian cheeses.
- Make ahead and keep meatballs in the sauce in the refrigerator for up to 3 days.

Serving Ideas

- Serve with a side salad.
- Pair with homemade potato wedges or fries.
- Add a sprinkle of fresh basil or parsley.
- Perfect for game day, family dinners, or anytime you want a hearty, Italian favorite!

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