## **Zesty Meatball Sandwich**

Total recipe time: 50 minutesMakes 4 servings

## **Ingredients**

- 1. 1/2 onion, cut into thin strips
- 2. 1/2 green bell pepper, cut into thin strips
- 3. 1-1/4 cups prepared spaghetti sauce
- 4. 1/2 teaspoon dried basil
- 5. 4 rolls hoagie rolls, split
- 6. 1/4 cup shredded mozzarella cheese

## Meatballs:

- 1. 1 pound ground beef
- 2. 1/2 cup soft bread crumbs
- 3. 1 egg
- 4. 2 tablespoons finely chopped onion
- 5. 1 clove garlic, minced
- 6. 1/2 teaspoon salt
- 7. 1/8 teaspoon black pepper

## **Instructions**

- 1. Heat oven to 350 °F. Combine meatball ingredients in large bowl, mixing lightly but thoroughly. Shape into twelve 2-inch meatballs. Place on rack in broiler pan. Bake in 350 °F oven 25 to 30 minutes to medium (160 °F) doneness, until not pink in center and juices show no pink color.
- 2. Heat 2 tablespoons water in large nonstick skillet over medium heat until hot. Add onion and bell pepper; cook and stir 4 minutes or until vegetables are tender. Add spaghetti sauce, basil and meatballs; heat through, stirring occasionally. Serve in rolls; sprinkle with cheese.