



#### In your box

- 12 fl. oz. Marinara Sauce
- 5 oz. Spring Mix
- 2 oz. Shredded Mozzarella
- 2 Roma Tomatoes
- 2 oz. Cheese and Garlic Croutons
- 4 ½ oz. Golden Italian Dressing
- 1 ½ oz. Pepperoni
- 6 French Rolls
- ½ cup Panko Breadcrumbs
- 24 oz. Ground Pork

\*Contains: milk, wheat, soy

#### You will need

- Olive Oil, Salt, Pepper
- Slow Cooker, Mixing Bowl

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Pork Meatball and Pepperoni Subs with Italian salad

NUTRITION per serving—Calories: 796, Carbohydrates: 73g, Fat: 38g, Protein: 36g, Sodium: 1559mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
LOW HEAT  
6-8 Hrs

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- If using any fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **cheese**



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### Prepare the Ingredients

- In a mixing bowl, combine **ground pork**, **panko**, 4 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**.
- Form ground pork mixture into 16-20 meatballs, about the size of golf balls.



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### Cook the Meatballs

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- In a clean slow cooker, add **meatballs** and top with **marinara** and ¾ cup **water**. Wash bowl used to make meatballs clean
- Turn slow cooker on to low heat. Cover, and cook until meatballs reach a minimum internal temperature of 160 degrees, 6-8 hours.



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### Make the Salad

- After meal cooks, core **tomatoes** and cut into ¼" dice.
- In washed mixing bowl, toss or gently stir **spring mix**, tomatoes, **croutons**, 2 Tbsp. **cheese** (reserve remaining for sandwiches), and **dressing**.



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### Finish the Dish

- Plate dish as pictured on front of card, topping each **roll** with three **meatballs**, five **pepperoni slices**, extra **sauce** from slow cooker, and remaining **cheese**. Bon appétit!