

"Meat"ball Sandwiches!

*With Pepper Jack Cheese & Onions.



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"Meat"balls



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Ingredients:

**Serving Size 6

1 Package Of Steak Rolls/Hoagie Buns - 6 in a package
2 Package Of LightLife Gimme Lean Ground Beef - [Link](#)
1 Red Or White Onion - 1/2 Diced
1 Package Daiya PepperJack Cheese - [Link](#)
1 Large Jar of Marinara Sauce - Thick
1 Packet of Lipton® Beefy Onion Soup
1/4 Cup Of Water
Salt & Pepper
Johnnys Seasoning - Optional
Oil

Directions:

* Start by pre-heating oven to 400°

Creating the "meat"balls

Open the LightLife ground beef packages and place into a large mixing bowl. Then add Lipton® beefy onion soup package, water, a little Johnny's seasoning, salt & Pepper.

Mix it all together and then roll into small size balls.

Cooking the "Meat"balls

In a large pan, on low to medium heat, place a thin layer of cooking oil. Then add "meat"balls into pan. After they're all added (or however many will fit in your pan at a time) brown each side and stir often.

*Once cooked place to the side on a baking sheet or large bowl.

Making the Sauce

Take a large pot and add marinara sauce. Heat on medium heat until completely hot. Once hot, add meatballs into the sauce.

Simmer together for about 10 minutes.

Making the Sandwich

Place buns on a baking sheet and then fill with 3 to 4 "meat"balls and some sauce. Then add onions and cheese as desired on top.

Place in oven for about 5-7 minutes. Buns should be browned and cheese slightly melted.

Set on plate and serve up!