

# Tasty Baked Meatballs Subs

Servings: 6

## Ingredients:

1 ½ pounds ground beef  
¾ cups Italian-seasoned dry breadcrumbs  
2 eggs, lightly beaten  
1/2 cup parmesan cheese, grated  
1/2 teaspoon salt  
Dash of pepper  
2 Tablespoon parsley, chopped  
1 minced clove garlic  
1 teaspoon oregano  
6 Maier's club rolls  
1 ¼ cup tomato and basil pasta sauce  
2 cups shredded mozzarella cheese



## Directions:

1. Preheat an oven to 350 degrees F°. Line one 13X9 baking pan with aluminum foil and lightly grease.
2. Mix together the ground beef, bread crumbs, eggs, Parmesan cheese, salt and pepper, garlic, and oregano. Shape the mixture into 20 balls about the size of a golf ball. Arrange on the prepared baking pan.
3. Bake in the preheated oven, until no longer pink in the center, about 30 minutes.
4. Place meatballs in hoagie rolls and top with ¼ cup pasta sauce and shredded mozzarella cheese.