

[Cheesy Meatball Sub](#)



Chicken meatballs can be enjoyed in so many different ways! Use leftovers to make an easy [Hot Honey Chicken Meatball Salad](#) or [Vietnamese Chicken Meatball Noodle Salad](#).

Recipe supplied by [Made By Mandy](#).

Ingredients

For the Base Chicken Meatballs - (makes about 20 meatballs)

500g chicken mince

1 egg

½ cup Community Co or Black & Gold breadcrumbs

1 garlic clove, minced

1 tsp salt

½ tsp cracked black pepper

1 tbsp Community Co vegetable oil, for cooking

For the Cheesy Meatball Sub

8 cooked Base Chicken Meatballs

1 jar Community Co Passata

1 tbsp Black & Gold Tomato Paste
1 tsp dried oregano
2 crusty bread rolls
1 cup Community Co Shredded Mozzarella
1 tbsp Community Co Olive Oil
Salt and pepper, to taste

Method:

1. In a large bowl, combine chicken mince, egg, breadcrumbs, garlic, salt and pepper. Mix gently until just combined.
2. Roll into small meatballs (about 1 heaped tablespoon each).
3. Heat a drizzle of Community Co vegetable oil in a large non-stick frypan over medium heat. Cook meatballs in batches, turning often, until golden and cooked through (8-10 minutes).
4. Heat olive oil in a saucepan over medium heat. Add the tomato paste and cook for 1. Stir in 1 cup of Community Co Passata, oregano, salt and pepper. Simmer for 10 minutes, or until slightly thickened. Add the cooked chicken meatballs and stir to coat in the sauce.
5. Slice the bread rolls lengthways without cutting all the way through. Spoon a little of the sauce onto both sides of the bread. Place the meatballs on the bread, then top with shredded mozzarella.
6. Place the subs under a hot grill until the cheese is bubbling and golden. Serve immediately.