

ONIONS

Meatball Hoagies

16 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
30 min	30 min	6	\$2.24	446 kcal



Meatball Hoagies takes about 30 minutes from beginning to end. This recipe serves 6. One serving contains 446 calories, 24g of protein, and 24g of fat. For \$2.24 per serving, this recipe covers 15% of your daily requirements of vitamins and minerals. This recipe is liked by 3 foodies and cooks.

Ingredients

- ☐ 6 hoagie buns or ciabatta rolls, split
- ☐ 16 ounces frozen cooked Italian meatballs
- ☐ 1 medium onion, thinly sliced
- ☐ 6 slices provolone cheese
- ☐ ¼ teaspoon crushed red pepper
- ☐ 1 tablespoon olive oil
- ☐ 2 cups refrigerated Classico® Four Cheese pasta sauce
- ☐ 1 medium red or green sweet pepper, seeded and cut into thin strips

EQUIPMENT Sauce pan, Oven

Method

- 1

In a large saucepan, cook onion and sweet pepper in hot oil over medium heat for 4 to 5 minutes or until crisp-tender.
- 2

Add meatballs, Classico® Four Cheese pasta sauce, and crushed red pepper. Bring to boiling; reduce heat. Simmer, covered, about 15 minutes or until meatballs are heated through.
- 3

To serve, place provolone cheese on bottom halves of rolls. Spoon meatball mixture onto each roll. If desired, broil sandwiches 4 to 5 inches from heat for 1 to 2 minutes or until cheese melts.

Nutrition per serving			
	446	24 g	24 g
	KCAL	PROTEIN	FAT
			34 g
			CARBS
Saturated Fat			9.8 g · 61% of daily needs
Fibre			2.5 g · 10% of daily needs
Sugar			4.3 g · 5% of daily needs
Sodium			845 mg · 37% of daily needs
Cholesterol			67.5 mg · 23% of daily needs
Vitamin C			23.6 mg · 29% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/meatball-hoagies-143070