

Magnificent Salsa Meatball Hoagies

Try these mouthwatering salsa meatball hoagies filled with tender meatballs smothered in a magnificent salsa sauce, perfect for a flavorful sandwich experience.

INGREDIENTS

- 1/2 cup dry bread crumbs
- 1 (24 oz) jar salsa, divided
- 6 hoagie or French rolls, split in half
- 1 (6.8 oz) package RICE-A-RONI® Beef
- 1 lb ground beef
- 1 large egg
- Grated Parmesan cheese (optional)

HOW TO MAKE

DIRECTIONS

Place 4 meatballs in each roll. Top with sauce and cheese, if desired.

Add 1 1/2 cups water and remaining salsa; bring to a boil. Reduce heat to medium. Cover; simmer 30 to 35 minutes or until rice in meatballs is tender.

In large bowl, combine rice-vermicelli mix, Special Seasonings, ground beef, bread crumbs, 1/2 cup salsa and egg. Shape meat mixture into 24 (1-1/2 inch) meatballs. Arrange in large skillet.



PREP
TIME
15min



COOK
TIME
35min



SERVES
6

PRODUCT

