




Moroccan Meatball Sandwich with Creamy Harissa & Zesty Yogurt Sauce

SERVINGS: 24 **RECIPE COURTESY:** Chef Carrie Welt

SPOTLIGHT SUPHERB FARMS® PRODUCTS:

Available at 



Moroccan Harissa



Jalapeno Pesto (S'chug)



Garlic Minced



IQF Parsley



INGREDIENT LIST:

Meatballs:

- 4 lbs Button Mushrooms, Minced
- **1 c SupHerb Farms® Minced Garlic**, Divided
- 4 lbs Ground Meat (Beef, Pork or Lamb)
- 1 c Mayonnaise
- **½ c SupHerb Farms® Moroccan Harissa**
- **1 c SupHerb Farms® IQF Parsley**

Harissa Aioli:

- 2 c Mayonnaise
- **¼ cup SupHerb Farms® Moroccan Harissa**

S'chug Yogurt Sauce:

- **1 cup SupHerb Farms® Jalapeno Pesto (S'chug)**
- 2 c Greek Plain Yogurt

Base:

- 24 - 5-inch Hoagie Rolls

Garnish:

- 24 oz Crumbled Feta Cheese
- 12 oz Arugula

DIRECTIONS:

1. To prepare the meatballs:

- In a large skillet pan, sauté 4 lbs minced mushrooms with ½ c SupHerb Farms® Minced Garlic over medium low heat until lightly browned and reduced significantly, about 15 minutes. Allow to cool completely.
- Preheat broiler
- Combine 4 lbs ground meat with the cooked and cooled mushroom mixture (above), 1 cup mayonnaise, ½ cup SupHerb Farms® Moroccan Harissa Paste, remaining ½ c SupHerb Farms® Minced Garlic and 1 cup SupHerb Farms® IQF Parsley.

2. To prepare the harissa aioli: In a medium bowl, combine 2 cups mayonnaise with ¼ cup SupHerb Farms® Moroccan Harissa. Refrigerate for service.



3. **To prepare the s'chug yogurt sauce:** In a medium bowl, combine 1 cup SupHerb Farms® Jalapeno Pesto (S'chug), 2 c Greek yogurt to taste. Refrigerate for service.
 4. **Portion and cook the meatballs:** Form 2.7 oz meatballs (tip: #16 disher works best) and broil for 8-10 minutes on a lined sheet pan. Ensure the internal temperature reaches 165 °F.
 5. **For service:** Split and toast a hoagie roll. Spread a light layer of the harissa aioli on the bottom half of the hoagie roll and s'chug yogurt sauce on the top half of the hoagie roll, followed by ½ oz of arugula on each heel. Top with 2 meatballs and 1 oz crumbled feta cheese.
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