

RECIPE | TOMATOES

# BREADLESS MEATBALL SUBS



Follow us



[pure-flavor.com](https://www.pure-flavor.com)

pure  
flavor®

# BREADLESS MEATBALL SUBS

## INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 12 of your favorite cooked meatballs
- 4 large sweet potatoes
- 1 cup spring mix
- 1 tbsp olive oil
- 4 tsp Caesar dressing

## DIRECTIONS

1. Preheat oven to 350° F. Place cleaned sweet potatoes on a baking sheet and bake for 25 minutes. Remove from oven and let cool.
2. Coat tomatoes with olive oil and place them on a separate baking sheet. Place under broiler for 5 minutes until blistered.
3. Cut sweet potatoes lengthwise and scoop out some of the flesh to make room for the toppings. Add in spring mix and meatballs. Top with roasted tomatoes and Caesar dressing.



### TOTAL TIME

45 minutes

### PREP TIME

15 minutes

### COOK TIME

30 minutes

### SERVES

4

### COOKING LEVEL

Easy