



OPEN-FACED PORK MEATBALL SANDWICH

INGREDIENTS

- 1 tbsp. olive oil
- 1 Medium onion, sliced
- kosher salt, black pepper
- 1 tbsp. balsamic vinegar
- 1 large egg
- 1/4 c. breadcrumbs
- 1/4 c. grated Parmesan
- 1/4 c. fresh flat-leaf parsley, chopped
- 12 oz. ground pork
- 4 oz. sweet Italian sausage, casings removed
- 4 slices country bread, toasted
- 1 1/2 c. low-sodium marinara sauce, warmed
- Ricotta, for serving

PROCEDURE

Heat the oil in a large skillet over medium heat. Add the onion, season with 1/4 teaspoon each salt and pepper and cook, covered, 5 minutes.

Uncover and cook, stirring occasionally, until tender and starting to brown around the edges, 8 to 10 minutes more (add 1 tablespoon water to the skillet if the onions begin to stick). Stir in the vinegar. While the onions are cooking, heat broiler.

Line a rimmed baking sheet with nonstick foil. In a large bowl, beat the egg, then stir in the breadcrumbs, parmesan and parsley.

Add the pork and sausage and mix to combine. Shape the meat mixture into 20 balls (about 1" each) and place on the prepared sheet. Broil until golden brown and cooked through, 5 to 7 minutes.

Spoon the balsamic onions onto the bread, then top with the meatballs and sauce. Dollop with ricotta, if desired.

