Less than 45 minutes

Serves 4-6

- Share with friends
- Share on facebook
- Share on twitter
- Share on pinterest
- Share on whatsapp

Share on email

Ingredients:

- 1 packet (about 500g) pork mince
- 2 Tbsp (30ml) chopped coriander
- 1 tsp (5ml) paprika
- 2 spring onions, sliced
- 3/5 cup (150ml) dried breadcrumbs
- Salt and milled pepper
- 2 Tbsp (30ml) canola oil
- 1 can (400g) tomato purée
- 2 Tbsp (30ml) sugar
- Juice (60ml) of 1 lemon
- 4 PnP mini French loaves, sliced

• 2 cups (250g) grated cheese (like a combination of cheddar, gouda or mozzarella) Slaw:

- 3 Tbsp (45ml) canola oil
- 1 tsp (5ml) Dijon or wholegrain mustard
- 1 red chilli, deseeded and chopped (optional)
- Juice (60ml) of 1 lemon
- Salt and milled pepper
- 1 packet (300g) PnP shredded red and white cabbage
- 4-5 radishes, sliced
- Lime wedges, for serving (optional)

## COOK'S NOTE

Can't find pork mince? Simply remove pork sausage meat from its casing or use beef mince instead.

Method:

- 1. Combine pork mince, coriander, paprika, spring onion and breadcrumbs. Season.
- 2. Roll 2 Tbsp (30ml) mixture into equal-sized balls (you should end up with 15-18 meatballs).
- 3. Heat oil in a pan and brown meatballs in batches for 6-8 minutes or until golden. Set aside.
- 4. Add tomato purée, sugar and lemon juice to pan.
- 5. Cook for 8-10 minutes or until sauce thickens.
- 6. Preheat oven to 200°C.
- 7. Place loaves onto a lined baking tray.
- 8. Spread about  $\frac{1}{4}$  cup (60ml) sauce onto the inside each loaf.
- 9. Divide meatballs and remaining sauce between loaves and top with cheese.
- 10. Bake for 5-7 minutes or until golden and cheese has melted.
- 11. Combine slaw ingredients.
- 12. Place subs onto platters and allow guests to tear and share themselves.
- 13. Serve with slaw on the side and lime wedges, if you like.