



Kirkland Signature™ Meatball Sub Sandwich

Makes 6 servings

Ingredients:

2 Kirkland Signature Baguettes, cut in thirds
¾ cup Kirkland Signature Marinara Sauce
24 Kirkland Signature Cooked Meatballs, thawed and cut in half
6 oz pepperoncini, chopped
12 oz fresh mozzarella, 12 slices
6 oz Kirkland Signature Marinara Sauce
6 oz Kirkland Signature Parmigiano Reggiano Cheese, grated

Instructions:

Preheat oven to 350 F. Cut baguettes in thirds and slice horizontally. Place cut baguette (bottom only) on a cookie sheet. Top each baguette with 2 Tbsp of marinara, 8 halved meatballs, pepperoncinis and 2 mozzarella slices, 1 oz of marinara and 1 oz of cheese. Place top of baguettes on each sandwich and bake for 15 to 20 minutes.

Tip: Cover with foil or parchment paper to keep bread soft.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Kirkland Signature™ Meatball Appetizer

Makes 25 to 30 servings

Ingredients:

- 1 Kirkland Signature Baguette, sliced diagonally
- 5 slices havarti cheese, cut into six small squares
- 15 Kirkland Signature Meatballs, thawed and cut in half
- 6 oz Kirkland Signature Marinara Sauce
- 1 cup Kirkland Signature Shredded Parmigiano Reggiano Cheese
- 6 oz basil pesto (optional)

Instructions:

Preheat oven to 375 F. Top each baguette with cheese, halved meatball and marinara. Sprinkle with cheese. Bake for 8 to 10 minutes, or until cheese is bubbly.

Tip: Spread with basil pesto before adding cheese.

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