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Meatball Subs

These easy slow cooker meatball subs are the ultimate comfort food, combining tender meatballs simmered in rich marinara sauce with melted provolone cheese on toasted sub rolls. With just a handful of ingredients and minimal prep, they're perfect for busy weeknights, game days, or feeding a hungry crowd.



PREP TIME
5 min



COOK TIME
4 hr



TOTAL TIME
4 hr 5 min



YIELD
6 sandwiches

INGREDIENTS

- 1 (32-ounce) bag frozen meatballs
- 1 (24-ounce) jar marinara sauce
- 6 sub rolls
- 12 slices provolone cheese

RHINO TIP



For easier serving, use a slotted spoon to transfer the meatballs to the rolls, then spoon on just enough extra sauce to coat them. This keeps the sandwiches flavorful without becoming overly messy.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the meatballs.

Place the frozen meatballs in the slow cooker. Pour the marinara sauce over the top and gently stir to coat the meatballs evenly.

2



Cook.

Cover and cook on High for 2–3 hours or Low for 4–5 hours, or until the meatballs are heated through.

3



Prepare the rolls.

Shortly before serving, split the sub rolls and lightly toast them, if desired. Toasting helps the rolls hold up better against the marinara sauce and keeps the sandwiches from getting soggy.

4



Assemble the subs.

Place 4–5 meatballs onto each toasted sub roll, spoon on a little extra marinara sauce, and top with 2 slices of provolone cheese.

5



Melt the cheese and serve.

Place the assembled subs on a baking sheet and broil just until the cheese is melted. Serve immediately.

TIPS & VARIATIONS

- 1. Add Extra Flavor –**
Stir 1 teaspoon Italian seasoning or ½ teaspoon garlic powder into the marinara sauce before cooking.



- 2. Switch the Cheese –**
Provolone is classic, but mozzarella, a mozzarella-provolone blend, or sliced Monterey Jack also melt beautifully.



- 3. Make It Garlic Bread –**
Brush the split rolls with garlic butter before toasting for an extra-special sandwich.



- 4. Add Parmesan –**
Sprinkle freshly grated Parmesan over the melted cheese for an extra layer of flavor.



- 5. Make It a Sandwich Bar –**
If you're serving a crowd, keep the meatballs on the slow cooker's Warm setting and set out different cheeses and toppings so everyone can build their own hot meatball sub.



Family favorites, one recipe at a time.

