

## BARTLEBY'S AT HOME

# Hellacious Parm Hero

SERVES: 2 DEVILS



### things

#### INGREDIENTS (MARINARA)

- 2 TB extra virgin olive oil
- 2 cloves of garlic, minced
- 1/2 small yellow onion, finely diced
- 1 15-oz can of crushed tomatoes
- 1/2 tsp crushed red pepper flakes
- 1/2 tsp dried oregano
- salt and freshly ground black pepper

#### INGREDIENTS (ASSEMBLY)

- 2 Bartleby's Crispy Seitan Cutlets
- 2 6-inch hoagie rolls, split lengthwise
- 2 TB of plant-based butter, softened
- 1 clove garlic, peeled
- 1/2 C plant-based mozzarella, shredded
- 1/2 C plant-based Parmesan, shredded
- 4 slices plant-based Provolone
- a few sprigs of fresh parsley, roughly chopped

### notes

#### TOTAL TIME: 40 MIN

- Prep: 10 min
- Cook: 30 min

#### SERVING NOTES

Mix and match your favorite plant-based cheeses in this recipe. For soy-free and nut-free varieties, peep on Violife, GOOD PLANeT, and Daiya Foods.

### make

#### DIRECTIONS

- Preheat oven to 350°. Gather and prep all your ingredients!
- In a medium saucepan, heat olive oil over medium-low heat. Add garlic and onion, and cook for 5 minutes until soft and translucent. Add crushed tomatoes, pepper flakes, and oregano. Reduce heat to low, and let the sauce simmer, uncovered, for about 15 minutes, stirring occasionally. The sauce will thicken and darken. Season with salt and pepper to taste.
- While sauce is simmering, reheat the frozen cutlets. Place seitan on an ungreased baking sheet on the center rack. Bake cutlets 10-17 minutes, flipping about halfway through. They should be heated through to the center, and the hand-battered coating should start to sizzle and crisp up. When cool enough to handle, slice the cutlets in half crosswise.
- Spread butter on each half of the rolls, and toast in the oven until golden brown and crunchy, about 3 minutes. Rub toasted rolls with the unpeeled garlic clove.
- Assemble the hero sandwiches. Layer mozzarella and Parmesan cheeses first, followed by the crispy seitan cutlet pieces, then marinara sauce, slices of provolone, and an extra sprinkle of oregano. Place open-faced sandwiches back into the oven until the cheese has melted, about 3 minutes. Finish with extra Parm, parsley, and pepper flakes. Serve, and stuff yer face.