



Tutto Apposto Classic Sausage and Pepper Sandwich



Ingredients:

- 4-5 Italian sausage links cut diagonally (hot, sweet, or a mix)
- 3 bell peppers (mixed red, yellow, or orange), sliced into strips
- 1 large yellow or purple onion, thinly sliced
- 2 TBLS extra-virgin olive oil
- 1 - 2 cloves garlic, minced
- 1 TBLS Crushed Calabrian Chili Peppers
- ½ cup marinara sauce (optional)
- Salt and black pepper to taste
- 4 fresh, crusty Italian hero/hoagie rolls buttered and toasted with garlic butter (optional)
- Provolone or fresh mozzarella cheese (optional)

Method:

1. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the sausages and sear for 10 to 12 minutes, turning occasionally until beautifully browned and cooked through. Remove the sausages and set them aside.
2. In the same skillet, add the remaining oil. Toss in the sliced onions and peppers, season with salt and pepper. Sauté over medium heat for 8 to 10 minutes until they are softened and slightly caramelized. Add the minced garlic and cook for 1 more minute until fragrant.
3. Return the cooked sausages to the skillet with the vegetables. If using marinara sauce, stir it in now to deglaze the pan and coat everything. Let it simmer together for 3 to 5 minutes.
4. Spoon the sausage, peppers, and onions into split, toasted Italian rolls. If you like, top it with a slice of provolone or mozzarella and broil it for a minute until the cheese melts.