



Italian Pork Sausage and Pepper Hoagies with Salad

Prep Time: 15 min

Cook Time : 20 min

Serves: 4

NUTRITION FACTS, PER SERVING:

710 Calories

45.6 g total fat

1,015 mg sodium



INGREDIENTS: **** Items not included in kit**

- 4 hoagie rolls, halved lengthwise
- 1 lb. Italian sausage links (Pork), cut into 1-inch-thick pieces
- 2 cups sliced onion
- 2 cups sliced red bell pepper
- 1 clove garlic, minced
- 1 cup marinara sauce
- 1 cup mozzarella cheese
- 1/4 cup basil leaves
- Salt and pepper, to taste**
- Salad Greens
- Cucumber, sliced
- 1/2 cup shredded carrots
- Salad Dressing**

DIRECTIONS:

1. Slice **onion** and cut **red bell peppers** into strips.
2. Preheat broiler to high. Arrange **hoagie rolls**, cut sides up, on a baking sheet. Broil 1-2 minutes or until toasted. Set aside.
3. Cut **sausage** into 1" pieces. Heat a large skillet over medium-high heat. Add sausage to pan; cook 5 minutes or until lightly browned, stirring occasionally. Add **sliced onions**; cook 3 minutes. Add **sliced red bell peppers**, stirring to combine and cook 3 minutes, season with **salt & black pepper** to taste. Add **marinara, 1 clove minced garlic**; stir to combine. Reduce heat to medium low, and simmer 6 minutes.
4. Spoon **sausage/onion/pepper mixture** over bottom half of each roll; sprinkle with **shredded mozzarella cheese**. Place on a baking sheet; broil 2 minutes or until cheese melts. Remove from oven and top with torn **basil leaves** and top half of rolls.
1. Toss the **salad greens, sliced cucumber, and shredded carrots** with your favorite salad dressing.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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