

Italian Sausage and Peppers Sandwiches - A Classic You'll Crave

Italian Sausage and Peppers Sandwiches: A Satisfying Meal with Bold, Classic Flavor



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30 min

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INGREDIENTS

- 4 Italian sausage links (mild, sweet, or spicy)
- 1 tablespoon olive oil
- 1 large onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 2 cloves garlic, minced
- Salt and black pepper, to taste
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon dried basil
- 4 sandwich rolls or hoagie buns
- Provolone or mozzarella slices (optional, but recommended)

DIRECTIONS

- Step 1: Cook the Sausage:** Heat a large skillet over medium heat. Add a little olive oil, then place in the sausage links. Cook for 8-10 minutes, turning occasionally until browned and fully cooked through. Remove and set aside.
- Step 2: SautØ the Veggies:** In the same skillet, add another drizzle of olive oil. Toss in onions and all three bell peppers. SautØ for 5-7 minutes until softened and beginning to brown. Add in minced garlic, oregano, basil, salt, and black pepper, and cook for 1-2 more minutes until fragrant.
- Step 3: Combine and Simmer:** Slice the cooked sausages lengthwise (optional) and return them to the skillet. Stir to combine with the peppers and onions. Heat through for 2-3 minutes to let the flavors marry.
- Step 4: Assemble the Sandwiches:** Place one sausage in each toasted roll, then pile on the pepper and onion mixture. Add a slice of cheese on top and, if desired, pop under the broiler for 1-2 minutes to melt the cheese.
- Step 5: Serve Hot:** Serve warm with chips, salad, or your favorite dipping side. Add a drizzle of mustard or hot sauce if you like some kick.

SWAPS & NOTES

& Swaps Sausage: Use your favorite type - hot, sweet, or even chicken sausage.

Rolls: Hoagie buns or sub rolls hold everything in, but you can also serve it open-faced on crusty Italian bread.

Cheese: Provolone gives you that classic sandwich melt, but mozzarella or even smoked gouda is a great twist.

Make it saucy: Add marinara or crushed tomatoes for a saucier sandwich filling.

TIPS FOR SUCCESS

Slice the sausages after cooking for easier eating and better presentation.

Toast the buns lightly before assembling for a sturdier sandwich that won't go soggy.

Use a cast-iron skillet for the best caramelization on your peppers and onions.

Broil at the end for bubbly, melted cheese and golden edges.

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