



FINCH + FENNEL

Mom's Sausage & Pepper Hoagies

If you love hoagies, this Italian version is hard to beat! F+F Tomato Basil Marinara Sauce gives these that extra special Italian flavor: savory, sumptuous, and satisfying!

PREP TIME: 10 Minutes

COOK TIME: 10-20 Minutes

SERVINGS: 4

INGREDIENTS:

- 5 Italian Sausage Links, sweet (mild) or hot
- ½ c Water
- 1 Tbsp Extra-Virgin Olive Oil
- 1 medium Green Bell Pepper, cut into thin strips
- 1 medium Red Bell Pepper, cut into thin strips
- 1 large Onion, sliced
- ½ tsp dried Oregano
- ½ Tbsp Fresh Basil, chopped
- 1 c F+F Tomato Basil Marinara Sauce
- 5 Hoagie Rolls



DIRECTIONS:

1. In a large skillet, brown sausage links on medium heat for 5-10 minutes, turning 2 or 3 times.
2. Add water & bring to a gentle simmer. Cover, reduce heat & continue simmering for 10 minutes.
3. Remove sausages & drain on paper towel.
4. When cooled sufficiently, slice them into pieces ¼ to ½ inch thick.
5. If no oil or liquid remains in the skillet, add up to 1 tablespoon olive oil. Increase heat to medium-high & add bell peppers, onion, oregano & basil.
6. Cook, stirring frequently, until vegetables are crisp-tender, about 5 minutes.
7. Return sausages to the skillet, add the F+F Tomato Basil Marinara Sauce, & heat through.
8. To serve, hollow out bottoms of hoagie rolls & place sausage links in the depression. Top each sausage with an equal amount of the vegetables + marinara sauce, & serve!

Enjoy!

