



Sausage Sandwich Italian Style

A great take-along sandwich for a picnic

Olive oil cooking spray as needed

2 (7 inch) Italian sausage links, cut in half lengthwise

1 medium onion, peeled, sliced

1 to 2 Tablespoons water

1/2 (each) green bell pepper/ red bell pepper, yellow bell pepper, cleaned, cut into thin strips

Salt and ground black pepper as desired.

2 cut Italian bread pieces, each about 8 inches long

4 large Tablespoons lite mayonnaise

1 large or 2 medium tomatoes, sliced

4 slices provolone cheese

Prepare the Meat and Veggies:

- In a sauté pan, heat 2 to 3 sprays of olive oil; Add the Italian sausage. Cook until all sides are browned and fully cooked. Check sausage internal temperature, about 160°F (71°C).
- Remove sausage from skillet; set aside to stay warm.

- Spray olive oil into hot skillet; sauté sliced onion until softened and starting to brown; add tablespoon water; cook until warm; remove from skillet; set aside.
- Add bell peppers, with a spray of oil if needed, to the skillet; cook until softened and starting to brown, about 5 minutes.

Prepare the Sandwiches:

- Spread the bread tops and bottoms with mayonnaise, Place 1 slice cheese over each bread bottom. Layer onions, 2 sausage halves, flat side down, tomatoes, and peppers on each sandwich. Top each with 1 slice of provolone cheese.
- Place bread tops and filled bread bottoms under broiler until melted. Close sandwiches, placing toasted bread on top over the melted cheese. Serve warm. It will be messy so have napkins available. Serves: 2
- Serve with a coleslaw salad and Italian peppers or potato chips if desired.

Cook's Note: If you use prepared split Italian buns, it will be easier to eat. If Italian sausage isn't available, your favorite sausage can be substituted. Any way you serve them, they're so delicious.

About the Recipe: This classic Italian sandwich is filled with caramelized peppers and onions, swirled around spicy warm Italian sausage, topped with melty Provolone cheese, and enclosed with crunchy slices of toasted Italian bread. It's a game day or casual meal to serve that everyone loves.