

# Sausage and Pepper Subs Recipe

## ***Ingredients:***

4 Italian Sausages  
½ large red pepper  
½ large yellow pepper  
½ large orange pepper  
¼ cup Pepperoncini  
3 cloves minced garlic  
4 tbsp extra virgin olive oil  
1 cup shredded Mozzarella cheese  
4 Hearty Rolls  
Salt and pepper to taste  
1 can diced tomatoes  
1 cup red wine

## ***Directions:***

Place the peppers in a pan with 2 tablespoons of olive oil and let them get nice and brown on all sides. Then take them out and let them rest.

Add your minced garlic, peppers, onions and pepperoncini right into that same pan with the remaining 2 tablespoons of olive oil. Add salt and pepper. Sauté until soft and starting to brown.

Now place your sausages back in the pan....and add in your red wine. Let that reduce down a little bit and then add in a can of diced tomatoes with the juice.

Put the lid on and let it all simmer together for at least ten

minutes so the sausages continue to cook through and the sauce reduces and thickens.

To assemble your sandwich, place a sausage in a roll and top it with some mozzarella cheese. Place it under the broiler just long enough for the cheese to melt and the bun to warm up. Then spoon some of the peppers and onions on top.