



Italian Sausage Hoagies

Ingredients

- 4 hoagie rolls, halved lengthwise
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#), plus more for brushing
- 9 ounces turkey Italian sausage, cut into 1-inch thick pieces
- 1/2 cup onions, chopped
- 1 teaspoon garlic, minced
- 1 cup marinara sauce
- 2 cups assorted bell peppers, thinly sliced
- salt and pepper to taste
- 3/4 cup mozzarella cheese, shredded

Sharon's Hint

adapted from [myrecipes.com](#)

Directions

Step 1.

Preheat broiler to high. Hollow out top halves of rolls. Arrange rolls, cut sides up, on a baking sheet and brush with olive oil. Broil 1 1/2 minutes or until toasted. Set aside.

Step 2.

Heat a large skillet over medium-high heat. Add 1 tablespoon of olive oil and sausage to the pan. Cook 2 minutes or until lightly browned, stirring occasionally. Add onion and garlic and continue to cook for 1 minute. Add marinara, bell peppers, salt and black pepper and bring to a boil. Reduce heat, and simmer 6 minutes or until bell pepper is tender and the sauce has thickened slightly. Arrange about 3/4 cup sausage mixture over the bottom half of each roll; sprinkle each serving with about 2 tablespoons cheese. Place on a baking sheet; broil 2 minutes or until cheese melts. Top with top halves of rolls.