



## Sausage & Peppers Hero Melt

The actress and coauthor of *The Pollan Family Table* prepares a hearty sub her family loves



Tracy Pollan

- 2 tbsp. extra-virgin olive oil, divided
- 1 lb. Italian sausage (a mix of sweet and hot)
- 1 large yellow onion, halved lengthwise and thinly sliced
- 4 large cloves garlic, thinly sliced
- 1 large green bell pepper, cut into ¼-in. strips
- 1 large red bell pepper, cut into ¼-in. strips
- 1 large yellow or orange bell pepper, cut into ¼-in. strips
- ½ tsp. dried oregano
- ⅛ tsp. red pepper flakes
- ½ tsp. Kosher salt
- 1 (8-oz.) can tomato sauce
- 4 Italian hero or sub sandwich rolls (8-in.)
- 8-10 slices provolone cheese

1. In a large heavy skillet, heat 1 tbsp. of the oil over medium-high heat until it shimmers. Add the sausages and cook, turning with tongs, until they are browned on all sides and no longer pink in the middle, 12 to 15 minutes. Transfer to a paper-towel-lined plate to drain. When cool, move the sausages to a cutting board and slice in half lengthwise, then crosswise in thirds.
2. Wipe the pan clean with paper towels. Heat the remaining 1 tbsp. of oil over medium-high heat until shimmering. Add the onions and cook until soft and golden, stirring occasionally, about 5 minutes. Add the garlic and cook for 3 minutes. Stir in the bell peppers, oregano, red pepper flakes and salt and mix well. Continue to sauté until the peppers are lightly charred and tender, about 8 minutes.
3. Return the sausages to the pan and add the tomato sauce. Reduce the heat to medium and cook until heated through, about 8 minutes. Meanwhile, preheat the broiler.
4. Split the rolls in half lengthwise and hollow out some of the bread on each of the bottom halves, forming a cavity. Put the rolls cut side up on a rimmed baking sheet, and place an equal portion of the sausages and peppers on each roll bottom. Top these with provolone cheese. Broil until the bread crisps and the cheese melts, 2 to 4 minutes. Close the heroes and serve hot.

**Serves:** 4 **Prep time:** 15 minutes **Cook time:** 45 minutes