

# DINNERLY



## Italian Sausage Hero with Poblanos & Caramelized Onions

 20-30min  4 Servings

We don't think it's such a surprise that this dish is called a hero...because it's definitely saving us all from the weeknight dinner blahs! Hoagie buns become toasty garlicky rolls. Pow! Then they're stuffed to the brim with sweet Italian sausage. Zing! And then topped with a sautéed mix of onions, garlic, and poblano peppers. Thwap! Stomachs full. Day saved. Time to hang up our capes. We've ...

#### WHAT WE SEND

- sweet Italian links
- yellow onion
- poblano
- garlic

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

#### TOOLS

- large skillet
- rimmed baking sheet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 714.0kcal, Fat 30.2g, Proteins 36.8g, Carbs 72.7g



#### 1. Prep ingredients

Preheat broiler with a rack 6 inches from heat source. Trim ends from **onion**, halve, peel, and thinly slice. Halve **peppers**, remove stems and seeds, then thinly slice. Peel **3 large garlic cloves**. Finely chop 2 cloves and leave the third whole.



#### 2. Broil rolls

Open **rolls** and generously brush on both sides with **oil**. Transfer to rimmed baking sheet and broil until golden brown, turning once, 2 minutes (watch closely as broilers vary.) Remove from oven. Rub cut sides of rolls with **whole garlic clove**. Set rolls aside until step 5.



#### 3. Brown sausages

In a large skillet, heat **2 tablespoons oil** over medium-high. Poke **sausages** in several places with a fork, then transfer to skillet. Cook, turning occasionally, until lightly browned all over, 7–8 minutes. (Reduce heat to medium if sausages or skillet are browning too quickly.)



#### 4. Add aromatics

To skillet, add **onions, peppers, garlic, 2 tablespoons oil**, and a **generous pinch of each salt and pepper**. Stir to combine. Add **¾ cup water**, cover, and cook over medium-high until onions and peppers are very tender and sausages are cooked through, about 8 minutes.



#### 5. Finish & serve

Uncover skillet and cook until liquid is reduced, about 5 minutes. Season to taste with **salt and pepper**. Divide **sausage and peppers** between **toasted rolls**. Enjoy!



#### 6. Spice it up!

Hot sauce, chili flakes, or sliced pickled pepperoncini are all easy ways to kick this dinner up a few notches at serving time. Or, you could slice a serrano, jalapeño, or Fresno and throw it with the sauté in step 4.