



Sausage and Pepper Hoagies

with Mozzarella and Arugula



30-40min



4 Servings

When grilling season is in full swing, we want to do all of our cooking al fresco. We build these satisfying hoagies almost completely on the grill, from the sweet Italian sausages and peppers to the mozzarella-stuffed ciabatta rolls. A peppery arugula salad with lemon dressing—prepared grillside—completes the meal. Cook, relax, and enjoy!

What we send

- baby arugula
- lemon
- orange bell peppers
- red onion
- sweet Italian sausage

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- aluminium foil
- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

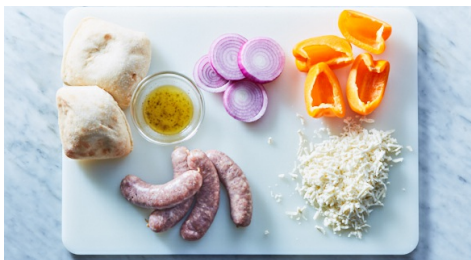
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 975.0kcal, Fat 49.2g, Proteins 51.0g, Carbs 75.4g



1. Prep ingredients

Grate **mozzarella**. Split **rolls** crosswise. Trim ends from **onion**, then peel and slice into ½-inch thick rounds. Seed and quarter the **bell peppers**. Prick **sausages** in a few places with a fork. Juice **lemon**. In a medium bowl, whisk **1 tablespoon olive oil** with **1 tablespoon lemon juice**. Season to taste with **salt** and **pepper**.



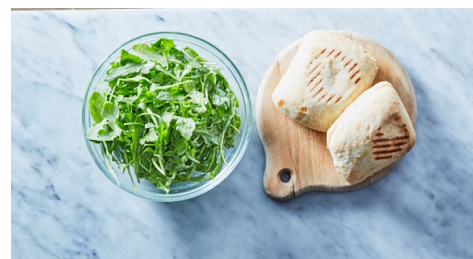
4. Grill sausages, peppers

Place **sausages** on grill and cover. Cook over medium, turning occasionally, until browned on all sides and cooked through, about 10 minutes. In a medium bowl, toss **bell pepper** with **1 teaspoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Transfer to grill, and cook until lightly charred and softened, 16–18 minutes. Transfer to a cutting board.



2. Wrap rolls

Preheat grill or grill pan over high. In a medium bowl, toss **onion** with **1 teaspoon of oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Divide **cheese** between the bottom halves of the **rolls**, close with the tops, and wrap each roll tightly in aluminum foil.



5. Toast rolls, finish salad

Unwrap the **rolls**, return to the grill and cook, turning once, until lightly charred and crisp, about 2 minutes. Transfer each roll to a plate. Add the **arugula** to the bowl with the **lemon dressing**; toss gently to coat.



3. Grill rolls, onions

Place the **onion rings** and **wrapped rolls** on the grill; cover and reduce to medium. Cook, turning occasionally, until the rolls are toasted and the onions are cooked through, 8–10 minutes. Remove from grill and keep warm.



6. Assemble hoagies

Cut each **sausage** in half lengthwise, and each **pepper** into thirds, lengthwise. Using a fork, carefully separate the **halves of each roll**. Divide **sausages, peppers, and onions** between the **rolls**. Add **some arugula** to each **hoagie**; serve the rest alongside. Enjoy!