

Italian Sausage & Pepper Sandwiches

with Roasted Prince of Orange Potatoes

TIME: 35-45 minutes

SERVINGS: 4

This recipe calls on the classic pairing of Italian sausages, loaded with sweet and aromatic flavor, and sweet peppers. We're cooking the peppers with onion and fresh tomatoes and then adding in the browned sausages before piling it all onto rustic ciabatta rolls. Roasted wedges of Prince of Orange potatoes (an especially creamy, orange-tinged variety) make for a simple, satisfying side.



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Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



4
ITALIAN BEEF
SAUSAGES*



4
CIABATTA ROLLS



6 oz
HERITAGE GLOBE
OR COCKTAIL
TOMATOES



4 oz
SWEET PEPPERS



2 cloves
GARLIC



1
YELLOW ONION



1 1/2 lbs
PRINCE OF
ORANGE
POTATOES

KNICK KNACKS:



2 Tbsps
TOMATO PASTE



1 Tbsp
WHITE WINE
VINEGAR



2 Tbsps
GRATED
PARMESAN
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES

* made with natural pork casings



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 475°F. Line a sheet pan with aluminum foil.
- ☐ Wash and dry the **potatoes**; quarter lengthwise. Place on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in a single layer.
- ☐ Roast 23 to 25 minutes, or until lightly browned and tender when pierced with a fork. Leaving the oven on, remove the roasted potatoes from the oven. Carefully transfer to a serving dish and set aside in a warm place. Remove and discard the foil.

2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Cut off and discard the pepper stems. Halve the peppers lengthwise; remove and discard the ribs and seeds. Thinly slice lengthwise.
- ☐ Peel and thinly slice the onion.
- ☐ Peel and roughly chop the garlic.
- ☐ Quarter the tomatoes. Place in a bowl and season with salt and pepper.
- ☐ Halve the rolls.
- ☐ Halve the sausages crosswise, then lengthwise.

3 Brown the sausages:

- ☐ While the potatoes continue to roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **sausages** in a single layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until browned. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Cook the vegetables & finish the sausages:

- ☐ Add 1 tablespoon of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **peppers, onion, and garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- ☐ Add the **tomato paste** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add the **vinegar, seasoned tomatoes, browned sausages**, and **1/3 cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the liquid has thickened. Turn off the heat. Season with salt and pepper to taste.

5 Toast the rolls:

- ☐ While the vegetables cook, place the **rolls** on the same sheet pan, cut side up. Drizzle with olive oil and season with pepper.
- ☐ Toast in the oven 4 to 6 minutes, or until lightly browned and crispy. Remove from the oven and transfer to a work surface.

6 Assemble the sandwiches & serve your dish:

- ☐ Divide the **cooked vegetables and sausages** among the bottoms of the **toasted rolls**. Top with the **cheese**. Complete the sandwiches with the roll tops. Divide among 4 dishes.
- ☐ Serve the sandwiches with the **roasted potatoes** on the side. Enjoy!

