



Stuffed Pepper Sandwich

Recipe Card

INGREDIENTS

4 hungarian peppers
8 oz. Italian sausage, bulk
1/2 cup romano cheese, grated
1 egg, large
1/4 cup Italian breadcrumbs
1 tbsp basil, dried
1 baguette, 12-18 inches in length
1/2 cup Stancato's Marinara
4 oz. Shredded Italian 6 cheese blend
4 small cloves black garlic
1/2 cup Organic mayo
pinch of salt
pinch of pepper
1/2 cup Stancato's Marinara

DIRECTIONS

In saute pan, cook Italian sausage, cool after cooking. Add romano, breadcrumbs, egg, and dried basil to chilled sausage mix thoroughly. "T" cut the hungarian peppers, remove seeds, wear gloves. Stuff peppers evenly with sausage stuffing. Heat up a large saute pan with cooking oil, place stuffed peppers in a sear on both sides (approximately 2 minutes per side). Place peppers in oven for 6 minutes @ 350 degrees. Cut baguette into 6 inch subs, split the top "New England" Style, spread enough to fit 2 peppers. Remove peppers from oven, place 2 peppers per bun, thick end facing out, with 2 ends meeting in the middle. Top with 2 oz Stancato's Marinara and 2 oz of shredded cheese on each and place back in 350 degree oven until cheese is golden brown. Make black garlic aioli by placing cloves, mayo, and salt & pepper in mixing bowl, whisk until thoroughly mixed. Remove peppers from oven, drizzle with black garlic aioli. Warm 1/2 cup of Stancato's Marinara for dipping.