

# Smashed Italian Sausage & Pepper Sandwiches

## Smashed Italian Sausage & Pepper Sandwiches

**Smashed Italian Sausage & Pepper Sandwiches** are more than just a recipe for us—they're a taste of where it all began. At our very first hole-in-the-wall sandwich shop, these sandwiches quickly became our signature. We started smashing the sausage patties flat on the griddle as a way to speed up cooking during busy rushes, but the crispy edges and bold flavor turned them into an instant hit. Served on crusty rolls with sweet peppers and onions, they were simple, hearty, and unforgettable. Sausage and peppers have always been an Italian-American classic, but our smashed version gave it a new twist that customers loved—and it's still one of our favorites today.

## What to know about these Smashed Italian Sausage & Pepper Sandwiches

- **A Shop Original:** These sandwiches started at our very first hole-in-the-wall shop, where smashing the sausage helped speed up cooking and became an instant crowd favorite.
- **Crispy Edges, Juicy Inside:** Smashing the sausage flat gives you those caramelized, crispy edges while keeping the inside tender and flavorful.
- **Classic Italian-American Roots:** Sausage and peppers are a staple at Italian feasts, family cookouts, and street

fairs—this version just adds a bold twist.

- **Make It Your Own:** Try adding provolone or mozzarella, a spoonful of marinara, or even spicy peppers for extra heat.
- **Perfect for Any Occasion:** Great for a weeknight dinner, game-day sandwich, or backyard cookout—these feed a crowd and taste even better with a cold drink in hand.
- Take a trip back to our first hole-in-the-wall shop with every bite! If you loved these smashed Italian sausage sandwiches, don't miss our
- Italian pesto chicken sandwich or one of my personal favorites grilled Italian vegetable panini

## Ingredients

### Smashed Italian Sausage Sandwiches with Peppers & Onions

**Servings:** 4 sandwiches

**Cook Time:** 25 minutes

#### Ingredients

- 1 lb. Italian sausage links (about 4 links, casings removed)
- 2 bell peppers (red, yellow, or green), sliced
- 1 large onion, sliced
- 1 Tbsp. minced garlic
- 2 Tbsp. olive oil
- $\frac{1}{2}$  tsp. salt (plus more to taste)
- $\frac{1}{2}$  tsp. black pepper

- 4 crusty sandwich rolls (hoagie, ciabatta, or Italian bread)

**Optional Add-ons:** 4 slices provolone or mozzarella, sliced spicy peppers, fresh basil leaves

## **Instructions**

### **1. Prepare the Sausage**

- Remove sausage from the casings.
- Divide into 4 portions, shape loosely into patties, and smash them flat with the back of a spatula or small pan.

### **2. Cook the Sausage**

- Heat a skillet or griddle over medium-high heat.
- Cook the smashed sausage patties until browned and crisp on both sides, about 3–4 minutes per side.
- Transfer to a plate and keep warm.

### **3. Cook the Peppers & Onions**

- In the same pan, add the olive oil.
- Toss in sliced peppers and onion. garlic Season with salt and pepper.
- Cook until softened and lightly caramelized, about 8–10 minutes.

### **4. Assemble the Sandwich**

- Slice the rolls and lightly toast if

desired.

- Layer each smashed sausage patty on a roll, then top with peppers and onions.
- Add cheese if using, letting it melt slightly over the hot sausage.

## **5. Serve**

- Press the sandwich lightly to bring everything together.
  - Serve hot and enjoy!
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