

CAFE THOMPSON RECIPE

# GRILLED SUMMER ITALIAN SAUSAGE SANDWICH

The sausages are grilled until they achieve a distinctive snap in the casing and deep char marks, creating a balance of smoky proteins, sweet aromatics and rich textures. They pair well with broccoli rabe with roasted garlic and chiles.

SERVES 6



## INGREDIENTS

- 6 sausage links
- 6 Italian sub rolls
- 8 ounces green bell peppers, sliced
- 8 ounces onions, sliced
- 2 teaspoons olive oil

## DIRECTIONS

Preheat the grill to high. Place the sausages on the grill for 8 to 10 minutes, turning every 3 minutes until they reach an internal temperature of 160 F.

Place a sausage in each roll. To a nonstick skillet, add the oil and cook the bell peppers and onions until they are tender.

### Side dishes

Broccoli Rabe with Roasted Garlic and Chiles  
Creamy Lemon-Dill Tortellini  
Cheesy Garlic Bread

