

Slow Cooker Italian Sausage Subs

www.BobEvans.com

Servings: 5

Preparation Time: 10 minutes

Start to Finish Time: 4 hours

1 package (19 oz) Bob Evans Sweet or Hot Italian Sausage

1 red pepper, sliced

1 green pepper, sliced

1 small onion, sliced

1 jar (26 oz) tomato pasta sauce

5 sub buns

5 slices provolone cheese

In a nonstick skillet over medium heat, cook the sausage until brown.

Place the sausages in a slow cooker.

Add the peppers and onion.

Top with pasta sauce.

Cover and cook on low for 4 to 6 hours until the sausage is fully cooked.

Place the sausage in buns. Top with the peppers, onions, pasta sauce and cheese.

Per Serving (excluding unknown items): 485 Calories; 35g Fat (65.3% calories from fat); 34g Protein; 8g Carbohydrate; 1g Dietary Fiber; 91mg Cholesterol; 1157mg Sodium. Exchanges: 4 Lean Meat; 1 Vegetable; 4 Fat.