

Stuffed Hot Sausage Meatball Subs

Rachael Ray
30 Minute Meals

Servings: 4

2 pounds bulk Italian hot sausage
1/2 pound smoked mozzarella cheese, cut into 12 cubes
extra-virgin olive oil (for drizzling)
1 tablespoon extra-virgin olive oil
1 onion, finely chopped
2 cloves garlic, chopped
1 can (28 oz) Italian crushed tomatoes
1/4 cup oil-cured sun-dried tomatoes, chopped
1/4 cup pitted kalamata olives, chopped
salt
pepper
4 7-to-8-inch crusty sub rolls
1/3 cup basil leaves, torn or shredded
freshly grated pecorino-romano cheese (for topping)

Preheat the oven to 425 degrees.

Arrange a rack on a rimmed baking sheet

Divide the sausage into four equal portions. Form three balls from each portion, nestling one mozzarella cube into the center of each meatball and sealing the meat around it.

Coat the meatballs with a drizzle of olive oil. Place on the rack on the baking sheet and roast until firm, about 18 minutes.

While the meatballs are cooking, in a large skillet, heat one tablespoon of the olive oil with one swirl of the pan, over medium heat.

Add the onion and garlic and cook until tender, about 5 minutes.

Stir in the crushed tomatoes, sun-dried tomatoes and olives. Season with salt and pepper and simmer until the sauce thickens, about 7 minutes.

Remove the meatballs from the oven and turn off the heat.

Place the rolls on the oven rack and bake until crisp, about 3 minutes.

Split the rolls. Top each with three meatballs and some sauce, basil and pecorino-romano.

Per Serving (excluding unknown items): 433 Calories; 3g Fat (69.6% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fat.