



In your box

4 Tbsp. Roasted Red Pepper Pesto
24 oz. Italian Pork Sausage Links
4 ½ oz. Mozzarella Slices
6 French Rolls
6 oz. Sliced Red Bell Pepper
4 Tbsp. Tomato Paste
1 Tbsp. Italian Seasoning Blend
¼ tsp. Red Pepper Flakes
12 fl. oz. Marinara Sauce

*Contains: milk, wheat

You will need

Baking Sheet, Slow Cooker

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Game Day Sandwiches

with slow cooker Italian sausage

NUTRITION per serving—Calories: 676, Carbohydrates: 67g, Fat: 30g, Protein: 34g, Sodium: 1832mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- ☐ Prepare a baking sheet with foil



1

Make the Dish

- Place **slow cooker liner** in slow cooker, if desired. *If using an electric pressure cooker, fold top edges in before putting on lid.*
- Combine **tomato paste**, ¼ cup **water**, **marinara**, **red pepper pesto**, and **seasoning blend** in slow cooker. Top with **sausages**.
- Turn slow cooker on to high heat. Cover, and cook until sausage reaches a minimum internal temperature of 160 degrees, 3½ hours.



2

Add the Peppers

- After 3½ hours, preheat oven to 400 degrees. Add **peppers** to slow cooker. Cover, and cook until peppers are softened, 30 minutes.



3

Bake the Rolls

- Halve **cheese** diagonally.
- Open **rolls** slightly, leaving hinge attached.
- Place **rolls** cut side up on prepared baking sheet. Top with **cheese**. Bake in hot oven until cheese is melted, 4-5 minutes.



4

Finish the Dish

- Plate dish as pictured on front of card, topping **rolls** with **sausage** and **sauce**. Garnish with **red pepper flakes** (to taste). Halve sandwiches to serve, if desired. Bon appétit!