Charred Sausage and Pepper Subs

2 filled subs · Active 15 min · Total 35 min

Skills: Easy

Ingredients

- 2 large plain pork sausages, about 8 oz total (225 g)
- 1 red bell pepper, cut into wide strips (150 g)
- 1 small onion, thickly sliced (100 g)
- 2 teaspoons olive oil (10 ml)
- 1/4 teaspoon black pepper
- 2 sub rolls (about 180 g)
- 2 teaspoons Dijon mustard (10 g)

Set out

Outdoor grill, Grill basket, Tongs, Instant-read thermometer

Allergens

Wheat, Mustard. Check labels and substitutions.

Make it

1. Prepare grill for medium heat according to its instructions. Toss pepper and onion with oil and black pepper in the grill basket.

2. Grill vegetables for 12–15 minutes, stirring occasionally, until softened with charred edges.

3. Grill sausages alongside for 15–20 minutes, turning, until centers reach 160°F/71°C. Move to a clean plate.

4. Split and warm rolls briefly on the grill. Spread mustard inside, then fill with sausages and vegetables. Serve promptly.

A basket earns its space

A small grill basket can hold vegetables that would otherwise require an extra pan. Let it cool fully before packing it near fabric or plastic equipment.

A useful detail

Chicken sausages need 165°F/74°C. Follow the package if it specifies a higher target or a particular cooking method.

Keep it well

Refrigerate cooked sausage and vegetables separately within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat to 165°F/74°C. Assemble fresh with bread rather than storing the completed sub.