

ITALIAN SAUSAGE HEATING INSTRUCTIONS

Total Prep Time: 5 minutes

Total Cook Time: 20 minutes

Note if Frozen: We recommend thawing Italian sausage in the refrigerator the day before you want to use it. Once removed from freezer, use sausage within a week. Keep bread frozen until 2 hours before eating for optimal quality and taste. Keep sweet peppers in the refrigerator until you are ready to use them.

What you get:



Italian Sausage



Cold Sweet Peppers



Prepared Hot Peppers



Par-Baked French Bread

What you'll need:

Oven

Tongs

Baking Sheet



Step 1

Preheat oven to 375°F. Place Italian Sausage on baking sheet, leaving space between each. Place the tray on the center rack of the oven.



Step 2

Heat for 15 minutes, or until sausage reaches an internal temperature of 165° F. Check periodically to make sure juices have not evaporated. A little bit of water may have to be added to the pan to prevent sausages from drying out.



Step 3

Follow the instructions for cooking your bread and sweet peppers on the opposite side of this sheet.

Making an Italian Beef & Sausage Combo Sandwich?



Step 4

Using tongs, place sausage in warmed French bread, 'smile side up.' Then use tongs or a fork to add heated beef. Top with sweet or hot peppers.