# Hunter's Hero

## Description

These are SO good!  The first time we made them they were screaming hot but still fabulous.  Too many calories - use turkey and non-fat cheese/milk products?

Freeze leftover, raw meatballs - cook thawed balls in a baking pan, covered w/ tinfoil at 400 degrees for 25 minutes.  Uncover and cook (brown) another 10 minutes.  Meatballs s/be slightly raw at the 25 minute uncover point but will finish cooking in the 10 minutes uncovered.  Made this way and served over pasta.  very good, very quick, very easy.

## Ingredients

- 2 tbsp extra virgin olive oil
- 1  Red onion, diced to equal 1 cup
- 1/2  Red bell pepper, minced to equal 1/2 cup
- 5  Cloves garlic, minced to equal 2 tablespoons
- 1 tsp salt
- 1 cup milk
- 2  Slices sourdough bread, crusts removed, cut into 1/2" pcs.
- 1 lb ground beef
- 1 lb Ground pork sausage, casings removed
- 2 tbsp Minced fresh basil leaves
- 2 tbsp Minced fresh oregano leaves
- 2 tbsp Minced italian parsley leaves
- 1 tbsp freshly ground black pepper

## Summary

**Yield:** 4
**Source:** Guy Fieri - Foodnetwork.com
**Prep Time:** 1 1/2 hours
**Category:** Main Dish
**Cuisine:** American

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- 1 1/2 tsp Red chili flakes
- 1/2 cup Finely grated parmesan plus 2 tablespoons shredded for garnish
- 1  Egg, beaten
- 4  Hoagie rolls
- 1 cup Marinara sauce
- 12 slices Mozzarella cheese, about 3/4 pound

## Instructions

Preheat broiler.

In a large saute pan over medium heat, add 1 tablespoon oil and saute onions, bell peppers and garlic. After 2 minutes, add salt and cook until tender. Remove from pan and let cool.

In a medium bowl, pour milk over bread crumbs and let soak for 5 minutes. Remove from milk and squeeze out excess milk, until bread is moist but not soggy.

In a large bowl, mix together beef, pork sausage, soaked bread, cooled vegetables, basil, oregano, parsley, pepper, chili flakes, grated Parmesan and egg. Gently roll into 2-inch balls.

In same large saute pan used for vegetables, heat over medium heat

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and add 1 tablespoon oil. Cook meatballs, browning completely until the internal temperature reaches 165 degrees F, using an instant-read thermometer.

Meanwhile, remove inside dough from hoagie rolls. To assemble heroes, fill hoagies with 4 meatballs each. Drizzle with 1/4 cup Marinara Sauce and top with 3 slices of mozzarella cheese. Place heroes on a sheet pan under the broiler until the cheese melts and turns golden brown. Top each sandwich with 1/2 tablespoon Parmesan.