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.

Summary

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

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
- 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 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.