

CHEESY SAUSAGE HOAGIES



May 5

National Hoagie Day



INGREDIENTS

- 4 Hoagie Buns, at least 56 grams each (enriched or whole grain rich)
- 2 Large Eggs
- ¼ Cup Milk
- ½ Teaspoon Pepper
- ¼ Teaspoon Salt
- 1 Pound Pork Sausage, Bulk, Italian Style
- 1½ Cups Onion (chopped)
- 4 Ounces Mozzarella Cheese

DIRECTIONS

1. Hollow out the top and bottom of each bun, leaving a 1-inch shell.
2. Cube removed bread.
3. In a large bowl, beat the eggs, milk, pepper and salt. Add bread cubes and toss to coat.
4. In a skillet over medium heat, cook sausage and onion until the meat is no longer pink; drain.
5. Add to the bread mixture.
6. Spoon filling into bread shells; sprinkle with cheese. Wrap each in foil.
7. Bake at 400° for 20-25 minutes or until cheese is melted.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

4 Hoagies

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Hoagie	½ Hoagie	1 Hoagie	1 Hoagie