



Philly Brat Party Sandwich

INGREDIENTS

4 Hy-Vee skinless beer bratwursts
1 tbsp Gustare Vita olive oil
3 cups Hy-Vee Short Cuts fajita vegetables
1 tsp That's Smart! seasoned salt
1 tsp coarsely ground Hy-Vee black pepper
1 (20-oz.) loaf Hy-Vee Baking Stone Bread French bread
4 tbsp Hy-Vee unsalted butter, softened
16 slice(s) Di Lusso provolone cheese

PREPARATION

- 1** Preheat oven to 425°. Cook bratwursts in a large nonstick skillet over medium heat for 6 to 7 minutes or until browned (165°), stirring occasionally to break bratwursts into large crumbles. Drain on paper towels; set aside.
- 2** Heat oil in same skillet over medium heat. Add fajita vegetables, seasoned salt and pepper to skillet. Cook for 4 to 5 minutes or until vegetables are softened, stirring frequently. Remove skillet from heat. Stir in bratwurst crumbles.
- 3** Split bread lengthwise in half, cutting to but not through the other side. Open bread loaf; place on a wire rack in a large rimmed baking pan with cut sides up. Spread butter on cut sides of bread. Bake for 12 to 14 minutes or until lightly toasted.
- 4** Cut 2 (30x12-in.) sheets of foil. Place foil sheets on a flat surface, slightly overlapping long edges. Double-fold the overlapped edges to make a 30x22-in. foil rectangle.
- 5** Place open loaf on center of foil rectangle. Layer bottom half of loaf with 6 slices cheese, bratwurst mixture and remaining 10 slices cheese. Fold loaf together with opening on top. Bring up long sides of foil. Double-fold top, then double-fold ends to seal the packet, leaving room for heat circulation inside.
- 6** Return wrapped sandwich to rack in rimmed baking pan. Bake sandwich for 4 to 6 minutes or until cheese is melted. Unwrap and cut into 2-in. portions to serve.

NUTRITION FACTS

Calories: 440
Total Fat: 24g
Saturated Fat: 12g
Trans Fat: 0g
Cholesterol: 60mg

Sodium: 1080mg
Carbohydrates: 37g
Fiber: 2g
Sugar: 3g
Protein: 20g