



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Toasted Vegetable Subs

Serves 4

2 red bell peppers  
2 tablespoons olive oil  
6 large shallots, peeled and sliced 1/8-inch thick  
salt  
8 ounces mushrooms, sliced 1/8-inch thick  
ground black pepper  
4 large sub/hoagie rolls, halved lengthwise  
mayonnaise  
mustard  
1 roma tomato, sliced then or 8 sun-dried tomatoes, diced small  
4 ounces sliced provolone

1. Adjust a rack to the upper-middle position and heat the broiler. Line a baking sheet with foil. Cut a ½-inch slice from the top and bottom of the red peppers. Remove the seeds; cut the middle section of the pepper in half from top to bottom; cut out the veins. Place the pepper skin-side up on the prepared baking sheet and broil until the skin is blistered and black, about 15 minutes. Remove the peppers from the oven and place them in a medium bowl. Cover the bowl and let the peppers steam for at least 10 minutes to loosen the skin. Leave the broiler on.
2. Meanwhile, heat 1 tablespoon oil in a medium nonstick skillet over medium-high heat. Add the shallots and ½ teaspoon salt; sauté, stirring constantly, until the shallots just start to brown. Reduce the heat to medium-low and continue to cook, stirring occasionally, until the shallots are golden to dark brown, about 15 minutes. Scrape them from the skillet to a medium bowl.
3. Heat the remaining 1 tablespoon oil in the same skillet (there's no need to wash it) over medium-high heat. Add the mushrooms and ½ teaspoon salt and sauté, stirring constantly, until browned, about 3 minutes. Scrape them into the bowl with the shallots. Season the mixture with ground black pepper.
4. Peel the skin from the red pepper's flesh and cut the flesh into 1/8-inch slices. Add it to the bowl with the mushrooms and shallots. If you're using sun-dried tomatoes, add those to the bowl as well.
5. Spread a thin layer of mayonnaise, then mustard, over both sides of the rolls. Divide the vegetable mixture evenly between the bottom pieces of the rolls; top with the cheese. Arrange the slices of fresh tomato, if using, on the top piece of the sandwich bread. Place the sandwiches on a baking sheet, with the tomato and cheese facing up.
6. Broil until the cheese is melted and the bread is slightly toasted, 3-5 minutes. Let the sandwiches cool for a few minutes before serving.