

“The Chaugie”

Makes 4 vegan grinders



- 1 small or ½ large onion, thinly sliced
- 1 red pepper, julienned
- 1 green pepper, julienned
- 2 Tbsp olive oil
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1 pound sliced, plant-based sausage, such as Gardein
- ½ cup store bought marinara sauce, warmed
- 4 6-inch grinder rolls, sliced open
- 4 slices vegan cream cheese, such as Chao
- Nutritional yeast, for garnish

Heat the oven to 350 degrees. Toss together the onions and red and green peppers with the olive oil, salt, and pepper. Place them on half a sheet pan and place the plant-based sausage on the other half. Cook until the veggies and the edges of the sausage are caramelized, about 20-25 minutes.

Place the grinder rolls on a flat surface. Tuck a slice (halved) of vegan cheese into each roll. Divide plant-based sausage evenly among rolls, followed by the peppers and onions.

Top each grinder with 2 tablespoons of marinara and a sprinkle of nutritional yeast.

Serve and enjoy!