



Italian Hoagies

Kathy Hogue

Hoagie Rolls	1 can 14 1/2oz Del Monte
Soft Butter	Italian Style Stewed Tomatoes
1/2 lb lean ground beef	1 Cup corn, drained
1 clove garlic, minced	1 1/2 Cups shredded cheddar
cheese	
1/8 tsp red pepper flakes	1/4 Cup sliced black olives
salt & pepper	1/4 Cup sliced green onions (opt)

In skillet, brown meat with garlic and red pepper flakes. Salt and pepper to taste; drain. Add tomatoes; cook uncovered over medium-high heat about 6 minutes or until thickened. Stir in corn. Slice 3 rolls in half and place on cookie sheet, cut side up. Lightly butter and toast under broiler for 1 minute. Spread mixture over buns. Top with cheese, olives and green onions. Bake for 8-10 minutes at 400° watch closely.