

Philly-Style Turkey Sandwiches

with Broccoli Rabe & Cabbage Slaw

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

This recipe is inspired by the bold eats of Philadelphia, where hearty sandwiches are often topped with sharp melted cheese and wilted greens. Here, we're topping our thick-sliced roasted turkey with Provolone and broccoli rabe, which adds a pleasantly bitter bite to the sandwiches. Crusty, sturdy ciabatta rolls (seasoned with garlic for extra flavor) are perfect for holding it all in. On the side, a simple slaw of red cabbage and capers rounds out the meal with a gorgeous splash of color.



BLUE APRON WINE PAIRING:

Mt. Beautiful Pinot Gris, 2016

Order wine and view other perfect pairings at blueapron.com.



Ingredients



1
TURKEY BREAST
ROAST



2
CIABATTA ROLLS



1 bunch
BROCCOLI RABE



1 clove
GARLIC



1
LEMON



1/2 lb
RED CABBAGE

KNICK KNACKS:



2 oz
PROVOLONE
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1 1/2 Tbsp
CAPERS



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Cook the turkey:

- ☐ Preheat the oven to 450°F.
- ☐ Remove and discard the netting from the **turkey**; pat dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned turkey, skin side down, and cook 7 to 9 minutes on the first side, or until the skin is golden brown and crispy.
- ☐ Flip and cover the pan with aluminum foil. Cook 9 to 11 minutes, or until lightly browned and cooked through. (An instant-read thermometer should register 165°F.)
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board. Set aside in a warm place to rest for 10 minutes.



2 Prepare the ingredients:

- ☐ While the turkey cooks, wash and dry the fresh produce.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Roughly chop the capers.
- ☐ Quarter and deseed the lemon.
- ☐ Cut off and discard the bottom inch of the broccoli rabe; thinly slice.
- ☐ Halve the rolls.
- ☐ Peel the garlic.
- ☐ Grate the cheese.



3 Make the slaw:

- ☐ While the turkey continues to cook, in a large bowl, combine the **cabbage**, **capers**, and **the juice of all 4 lemon wedges**. Drizzle with olive oil and season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Cook the broccoli rabe:

- ☐ While the slaw marinates, to the pan of reserved fond, add the **broccoli rabe** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 3 to 5 minutes, or until bright green and softened. Turn off the heat; season with salt and pepper to taste.

5 Toast & season the rolls:

- ☐ While the slaw continues to marinate, place the **rolls** on a sheet pan, cut side up. Drizzle with olive oil and season with salt and pepper. Toast in the oven 4 to 6 minutes, or until the edges are lightly browned. Remove from the oven.
- ☐ Transfer to a clean, dry work surface. When cool enough to handle, carefully rub the **whole garlic clove** onto the cut sides of the toasted rolls. Discard the clove.



6 Finish & plate your dish:

- ☐ Slice the **rested turkey** crosswise into 1/4-inch-thick pieces.
- ☐ Divide the sliced turkey between the **seasoned roll** bottoms. Top with the **cheese** and **cooked broccoli rabe**; season with salt and pepper. Complete the sandwiches with the roll tops.
- ☐ Divide the sandwiches and **slaw** between 2 dishes. Enjoy!