

# Baby Broccoli & Fontina Paninis

with Hard-Boiled Egg  
& Arugula Salad

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Tonight's hearty vegetarian paninis showcase slices of hard-boiled egg, pickled sweet peppers and sautéed baby broccoli, for a range of satisfying flavors and textures. To create the sandwiches' characteristic golden crust, we're pressing them with a heavy pot as they cook. Our equally vibrant side salad combines arugula with buttery olives and pistachios—all balanced by a smooth dressing of crème fraîche and white wine vinegar.



## BLUE APRON WINE PAIRING:

Alma Rosa Pinot Noir, 2015

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## Ingredients



2  
CIABATTA ROLLS



1  
CAGE-FREE FARM  
EGG



1 oz  
SWEET PIQUANTE  
PEPPERS



3 cloves  
GARLIC



2 oz  
ARUGULA



1 bunch  
BABY BROCCOLI



3 oz  
FONTINA CHEESE

## KNICK KNACKS:



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



1/4 cup  
ROASTED  
PISTACHIOS



1 Tbsp  
WHITE WINE  
VINEGAR



2 Tbsp  
CRÈME FRAÎCHE



1 oz  
CASTELVETRO  
OLIVES



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## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a small pot of water to boiling on high.
- ☐ Halve the rolls.
- ☐ Peel the garlic; using the flat side of your knife, gently smash each clove once.
- ☐ Cut off and discard the bottom inch of the baby broccoli; roughly chop.
- ☐ Thinly slice the cheese (discarding any rind).
- ☐ Thinly slice the piquante peppers.
- ☐ Roughly chop the pistachios.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.



## 2 Cook & peel the egg:

- ☐ Carefully add the **egg** to the pot of boiling water and cook for exactly 9 minutes. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- ☐ When cool enough to handle, carefully peel the cooked egg. Transfer to a cutting board; thinly slice. Season with salt and pepper.

## 3 Cook the baby broccoli:

- ☐ While the egg cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **baby broccoli** 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. Cook, stirring occasionally, 2 to 3 minutes, or until the baby broccoli is bright green and slightly softened.
- ☐ Add **half the vinegar** and **1/3 cup of water**; cook, stirring occasionally, 6 to 8 minutes, or until the baby broccoli has softened and the liquid has cooked off.
- ☐ Transfer to a bowl; carefully discard the garlic cloves. Season with salt and pepper to taste. Rinse and wipe out the pan.

## 4 Assemble the paninis:

- ☐ Place the **rolls** on a clean, dry work surface. Divide the **cooked baby broccoli**, **sliced egg**, **cheese** and **piquante peppers** between the roll bottoms. Season with salt and pepper. Complete with the roll tops.

## 5 Cook the paninis:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium until hot. Add the **paninis**. Place a heavy pot (or pan) on top to press down. Cook, occasionally pressing down on the pot, 3 to 5 minutes per side, or until the rolls are browned and the cheese has melted. (If the pan seems dry, add 1 teaspoon of olive oil before flipping the paninis.)
- ☐ Transfer to a cutting board and cut in half on an angle.

## 6 Make the salad & plate your dish:

- ☐ While the paninis cook, to make the dressing, in a bowl, combine the **crème fraîche** and **remaining vinegar**. Drizzle with olive oil; season with salt and pepper to taste. Just before serving, in a large bowl, combine the **arugula**, **pistachios** and **olives**. Season with salt and pepper. Add enough of the dressing to coat the salad (you may have extra dressing). Toss to thoroughly coat; season with salt and pepper to taste. Divide the **cooked paninis** and salad between 2 dishes. Enjoy!

