

Beyond Beef™ & Fontina Sandwiches

with Caesar-Style Broccoli

VEGETARIAN

PLANT-FORWARD

🕒 30-40 MINS | 4 SERVINGS

To make these sandwiches, you'll toast one focaccia half under a layer of melty fontina cheese, then rub the remaining half of the bread with a whole garlic clove for a hint of punchy flavor that perfectly complements the filling of saucy, spiced Beyond Beef™ and onion. They're served alongside broccoli dressed in a savory mix of zesty lemon, parmesan cheese, and garlic—our take on the crowd-pleasing Caesar dressing.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



1 lb
PLANT-BASED
GROUND BEYOND
BEEF™



1 lb
BROCCOLI



1
LEMON



1/4 cup
MAYONNAISE



2 Tbsps
TOMATO PASTE



1 1/2 tsps
CALABRIAN CHILE
PASTE



1 piece
FOCACCIAS BREAD



1
SWEET ONION



2 cloves
GARLIC



1/4 cup
GRATED
PARMESAN
CHEESE



4 oz
FONTINA CHEESE



1/2 lb
SWEET PEPPERS

1



2



3



4



5



1 Prepare & roast the broccoli:

- Preheat the oven to 450°F.
- Line a sheet pan with foil.
- Wash and dry the fresh produce.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets. Place on the sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Leaving the oven on, remove from the oven.

2 Prepare the remaining ingredients & make the dressing:

- Meanwhile, halve the **bread** horizontally.
- Grate the **fontina** on the large side of a box grater.
- Halve, peel, and medium dice the **onion**.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- Combine the **diced onion** and **sliced peppers** in a bowl.
- Peel **2 cloves of garlic**; leaving 1 clove whole, using a zester, finely grate the remaining clove into a paste (or use the small side of a box grater).
- Halve the **lemon** crosswise. Squeeze **1 tablespoon of the juice** into a large bowl, straining out the seeds (you may have extra). Add the **mayonnaise**, **half the parmesan**, **1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper. Whisk to combine.

3 Toast the bread:

- Line a separate sheet pan with foil. Place the **halved bread**, cut side up, on the foil. Drizzle with **olive oil** and season with salt and pepper. Evenly top the bottom half with the **grated fontina**.
- Bake 5 to 7 minutes, or until lightly browned and the cheese is melted. Remove from the oven; let stand at least 2 minutes.
- When cool enough to handle, rub the top half with the **whole garlic clove**; discard the clove. Transfer to a cutting board.

4 Cook the Beyond Beef™ & make the sauce:

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared onion and peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **Beyond Beef™**; season with salt and pepper. Cook, stirring frequently and breaking apart with a spoon, 3 to 4 minutes, or until browned.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined. Add **1/4 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until combined and the Beyond Beef™ is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

5 Finish & serve your dish:

- Assemble the sandwiches using the **toasted bread** and **cooked Beyond Beef™ and sauce**. Using a serrated knife, cut the sandwiches into four equal-sized portions.
- Add the **roasted broccoli** to the bowl of **dressing**. Stir to coat.
- Serve the **sandwiches** with the **dressed broccoli** on the side. Garnish the broccoli with the **remaining parmesan**. Enjoy!