

Beyond Beef™ & Fontina Sandwiches

with Caesar-Style Broccoli

4 SERVINGS












⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



To make these crowd-pleasing sandwiches, you'll toast focaccia under a layer of melty fontina cheese, then rub half the bread with a whole garlic clove for a hint of punchy flavor that perfectly complements the filling.

Ingredients

-  1 lb Plant-Based Ground Beyond Beef™
-  1 piece Focaccia Bread
-  1 lb Broccoli
-  1 Lemon
-  2 cloves Garlic
-  ½ lb Sweet Peppers
-  2 Tbsps Tomato Paste
-  1 ½ tps Calabrian Chile Paste
-  ¼ cup Mayonnaise
-  ¼ cup Grated Parmesan Cheese
-  4 oz Shredded Fontina Cheese
-  1 Sweet or Yellow Onion

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

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 ½ 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.
- 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 **fontina**.
- Toast in the oven 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 **peeled 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 **¼ 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!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 890, Total Carbohydrates: 71g, Dietary Fiber: 8g, Added Sugars: 0g, Total Fat: 51g, Saturated Fat: 13g, Protein: 40g, Sodium: 1860mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC
New York, NY 10005

