

Broccoli & Basil Pesto Sandwiches

with Romaine & Citrus Salad

TIME: 40-50 minutes

SERVINGS: 4

These flavorful Italian sandwiches are layered with broccoli, fresh mozzarella, tomato sauce, and fragrant basil-cashew pesto, then baked to perfection in the oven.



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◆ Light & Fresh

Serve a bottle with this symbol for a great pairing.

Ingredients



1 piece
FOCACCIA BREAD



1 8-oz can
TOMATO SAUCE



½ lb
FRESH
MOZZARELLA
CHEESE



2
CLEMENTINES



2 cloves
GARLIC



2
ROMAINE
LETTUCE HEARTS



1 lb
BROCCOLI



1 oz
GOLDEN SWEET
PIQUANTE
PEPPERS



2 Tbsps
CRÈME FRAÎCHE



1 Tbsp
DIJON MUSTARD



⅓ cup
BASIL & CASHEW
PESTO*



⅓ cup
SHAVED
PARMESAN
CHEESE



1 Tbsp
ITALIAN
SEASONING**

* contains Pine Nuts ** Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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- 1 Prepare the ingredients & season the tomato sauce:**
- Place an oven rack in the center of the oven, then preheat to 475°F.
 - Wash and dry the fresh produce.
 - Cut off and discard the bottom ½ inch of the **broccoli stem**; cut the broccoli into small pieces.
 - Peel and roughly chop the **garlic**.
 - Halve the **bread**.
 - Tear the **mozzarella cheese** into small pieces.
 - In a bowl, combine the **tomato sauce** and **Italian spice blend**; season with salt and pepper to taste.



- 2 Cook the broccoli:**
- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccoli pieces**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
 - Add the **chopped garlic**; cook, stirring frequently, 1 to 2 minutes, or until slightly softened and fragrant.
 - Add ½ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the broccoli has softened and the water has cooked off. Turn off the heat.



- 3 Assemble & bake the sandwich:**
- Line a sheet pan with aluminum foil.
 - Place the **bread** on the prepared sheet pan, cut side up; drizzle with olive oil. Evenly top with the **seasoned tomato sauce**.
 - Top the bread bottom with **half the mozzarella cheese** and the **cooked broccoli**. Evenly top the broccoli with the **remaining mozzarella cheese** and the **pesto** (stirring before adding). Season both bread pieces with salt and pepper.
 - Bake, rotating the sheet pan halfway through, 11 to 13 minutes, or until the bread is lightly browned and the cheese has melted.
 - Let stand for at least 2 minutes. Transfer to a cutting board.



- 4 Prepare the remaining ingredients & make the dressing:**
- While the sandwich bakes, cut off and discard the root end of the **lettuce**; roughly chop the leaves. Place in a large bowl.
 - Roughly chop the **peppers**.
 - Halve 1 **clementine** crosswise; squeeze the juice into a bowl, straining out any seeds. Peel the **remaining clementine**; separate into segments.
 - To the bowl of clementine juice, add the **crème fraîche**, **mustard**, and 1 **tablespoon of water**. Slowly whisk in a drizzle of olive oil until well combined; season with salt and pepper to taste.

- 5 Make the salad:**
- Just before serving, add the **clementine segments**, **chopped peppers**, and **dressing** to the bowl of **chopped lettuce**. Toss to thoroughly coat. Season with salt and pepper to taste.

- 6 Serve your dish:**
- Evenly top the **baked sandwich bottom** with the **parmesan cheese**. Complete with the baked sandwich top. Using a serrated knife, cut the completed sandwich into 4 equal-sized pieces. Serve with the **salad** on the side. Enjoy!