

# 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 savory basil-cashew pesto, then baked in the oven to meld all the bright flavors. On the side, we're serving a refreshing salad of romaine and seasonal clementine, dressed in a creamy dressing made with crème fraîche and citrus juice.



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 piece  
FOCACCIA BREAD



1 8-oz can  
TOMATO SAUCE



1/2 lb  
FRESH  
MOZZARELLA  
CHEESE



1 lb  
BROCCOLI



1 oz  
GOLDEN OR RED  
SWEET PIQUANTE  
PEPPERS



2  
ROMAINE  
LETTUCE HEARTS



1/3 cup  
SHAVED  
PARMESAN  
CHEESE



1/2 cup  
BASIL & CASHEW  
PESTO\*



2 Tbsps  
CRÈME FRAÎCHE



1 Tbsp  
DIJON MUSTARD



2 cloves  
GARLIC



2  
CLEMANTINES



2 oz  
ASIAGO 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, keeping the florets intact.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Halve the **bread**.
- ☐ Grate the **asiago cheese** on the large side of a box grater.
- ☐ Tear the **mozzarella cheese** into small pieces.
- ☐ In a bowl, combine the **tomato sauce** and **Italian seasoning**; 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 Prepare & bake the bread:

- ☐ Line a sheet pan with aluminum foil. Place the **bread** on the foil, cut side up; drizzle with olive oil. Top with the **seasoned tomato sauce**.
- ☐ Top the bread bottom with the **asiago cheese**, **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. Remove from the oven; let stand for at least 2 minutes. Transfer to a cutting board.



## 4 Prepare the remaining ingredients:

- ☐ While the bread 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 make the dressing, add the **crème fraîche**, **mustard**, and 1 **tablespoon of water** to the bowl of clementine juice. Slowly whisk in a drizzle of olive oil until 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 Assemble the sandwich & serve your dish:

- ☐ Evenly top the **baked bread bottom** with the **parmesan cheese**. Complete with the baked bread top. Using a serrated knife, cut the finished sandwich into 4 equal-sized pieces. Serve with the **salad** on the side. Enjoy!