

# Pesto Chicken Focaccia Sandwiches

with Roasted Broccoli & Tomato Dipping Sauce

4 SERVINGS

⌚ 40-50 MINS



## Ingredients



4 Boneless, Skinless Chicken Breasts



1 lb Broccoli



1 14.5-oz can Crushed Tomatoes



1 piece Focaccia Bread



1 oz Sliced Roasted Red Peppers



$\frac{1}{3}$  cup Basil Pesto



2 cloves Garlic



4 oz Shredded Fontina Cheese



1 Tbsp Italian Seasoning<sup>1</sup>



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<sup>1</sup>. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **broccoli**; cut off and discard the bottom 1/2 inch of the stem, then cut the broccoli into small florets.
- Roughly chop the **peppers**.
- Halve the **bread**.
- Peel **2 cloves of garlic**. Keeping one clove whole, roughly chop the remaining clove.



## 2 Roast & finish the broccoli

- Line a sheet pan with foil.
- Place the **broccoli florets** on the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Reserving the sheet pan, transfer to a large bowl. Stir in the **chopped peppers**. Cover with foil to keep warm.



## 3 Cook & chop the chicken

- Meanwhile, pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.
- When cool enough to handle, roughly chop and transfer to a large bowl.



## 4 Toast the bread

- Place the **halved bread**, cut side up, on the reserved sheet pan. Drizzle with **olive oil** and season with salt and pepper.
- Evenly top the bottom half with the **cheese**.
- Toast in the oven 5 to 7 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven. When cool enough to handle, carefully rub the top half with the **peeled garlic clove**; discard the clove.
- Carefully transfer both halves to a cutting board.



## 5 Make the sauce

- In the pan of reserved fond, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **tomatoes** (carefully, as the liquid may splatter) and **Italian seasoning**. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 6 Finish & serve your dish

- To the bowl of **chopped chicken**, add the **pesto**. Season with salt and pepper; stir to thoroughly coat.
- Assemble the sandwiches using the **toasted bread** and **pesto chicken**.
- Using a serrated knife, cut the **sandwiches** into 4 equal-sized portions.
- Serve the **finished sandwiches** with the **finished broccoli** and **sauce** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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

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