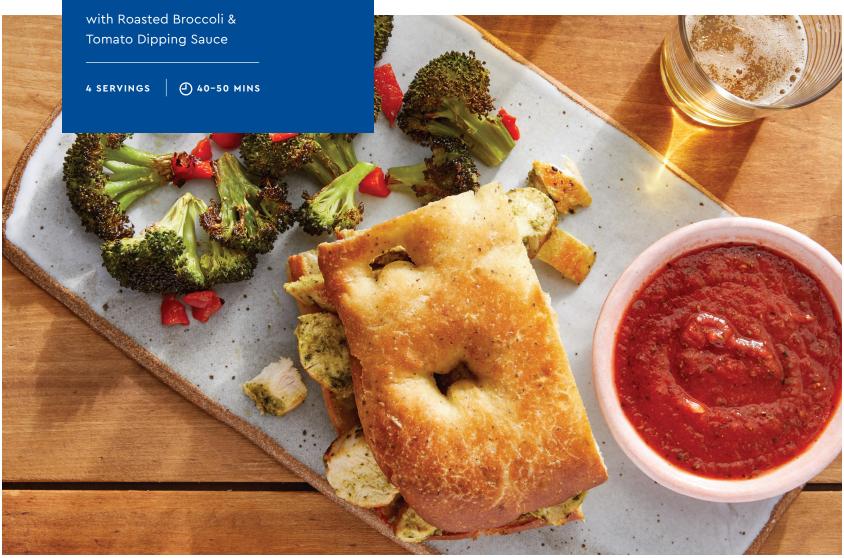
Pesto Chicken Focaccia Sandwiches



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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



1/3 cup Basil Pesto



2 cloves Garlic



4 oz Shredded Fontina Cheese



1 Tbsp Italian Seasoning¹



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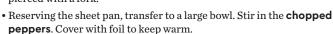
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1 Prepare the ingredients

- · 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 1/2inch 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 laver.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.





- 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
- When cool enough to handle, roughly chop and transfer to a large bowl.



4 Toast the bread

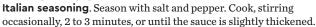
- Place the halved bread, cut side up, on the reserved sheet pan. Drizzle with olive oil and season with salt and pepper.
- Evenly top the bottom half with the cheese.
- Toast in the oven 5 to 7 minutes, or until lightly browned and the cheese is melted.



- 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



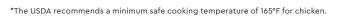
• Turn off the heat. Taste, then season with salt and pepper if desired.

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!







To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your