

Beyond Beef™ & Fontina Sandwiches

with Caesar-Style Broccoli

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients



16 oz Plant-Based Ground Beyond Beef™ 

SWAPPED FOR:



10 oz Hot Italian Pork Sausage 



¼ cup Mayonnaise



4 oz Shredded Fontina Cheese



0.7 oz Grana Padano Cheese



1 piece Focaccia Bread



2 Poblano Peppers



2 cloves Garlic



1 ½ tps Calabrian Chile Paste



1 lb Broccoli



1 Yellow Onion



1 Lemon



2 Tbsps Tomato Paste



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.

1 Prepare & roast the broccoli

- Preheat the oven to 450°F.
- Line two sheet pans with foil.
- Wash and dry the fresh produce.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- Transfer to one 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**.
- Peel **2 cloves of garlic**; leaving one clove whole, using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Grate the **Grana Padano** on the small side of a box grater.
- Halve the **lemon** crosswise. Squeeze **1 tablespoon of the juice** into a bowl, straining out the seeds (you may have extra). Add the **mayonnaise**, **half the grated Grana Padano**, **1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper. Whisk to combine.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **diced onion** and **diced peppers**.



3 Toast the bread

- Place the **halved bread**, cut side up, on the remaining sheet pan. 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 **1 tablespoon of olive oil** on medium-high until hot.
- Add the **diced 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 5 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 **3/4 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.



CUSTOMIZED STEP 4 If you chose Pork Sausage

- Follow the directions in Step 4, using the **sausage** (instead of Beyond Beef™).

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.
- Transfer the **roasted broccoli** to a large bowl; add the **dressing**. Stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **sandwiches** with the **dressed broccoli** on the side. Garnish the broccoli with the **remaining grated Grana Padano**. Enjoy!



CUSTOMIZED STEP 5 If you chose Pork Sausage

- Finish and serve your dish as directed, assembling the sandwiches with the **cooked sausage and sauce** (instead of Beyond Beef™).