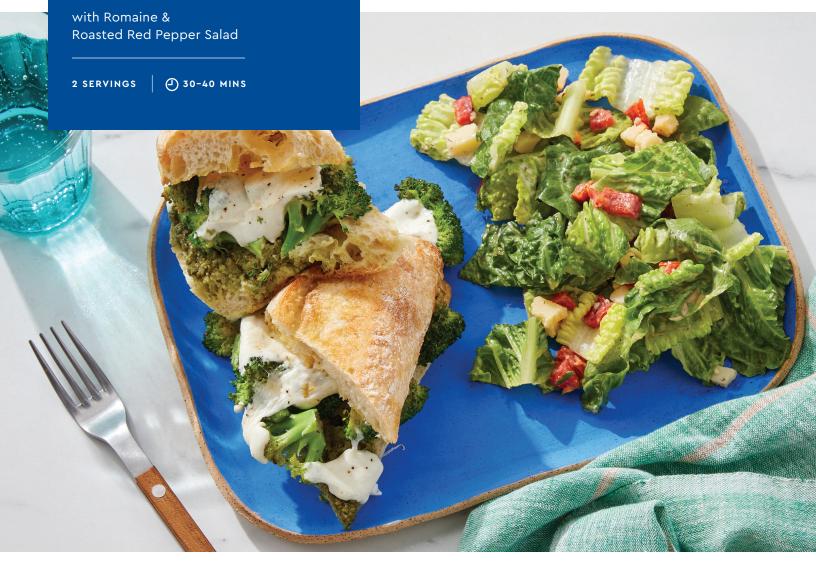
## Basil Pesto & Broccoli Sandwiches





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

#### **Ingredients**

Customized ingredients

ADDED:



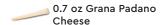














# Cook along on the app

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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 fresh produce.
- Cut off and discard the bottom 1/2 inch of the broccoli stem; cut the broccoli into small florets.
- Peel and roughly chop 2 cloves of garlic.
- Halve the baguettes.
- Tear the mozzarella into small pieces.

### 2 Cook the broccoli

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the broccoli florets; 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 softened.
- Add 1/4 cup of water (carefully, as the liquid may splatter). Loosely cover the pan with foil. Cook, stirring occasionally, 3 to 4 minutes, or until the broccoli is softened and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.

#### 3 Assemble & toast the sandwiches

- Line a sheet pan with foil.
- Place the halved baguettes on the foil, cut side up.
- Top the bottom halves with the pesto, cooked broccoli, and mozzarella pieces. Drizzle with olive oil; season with salt and pepper.



#### Step 3 continued:

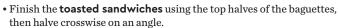
- Leaving the sandwiches open, toast in the oven, rotating the sheet pan halfway through, 9 to 11 minutes, or until the baguettes are lightly browned and the cheese is melted.
- Carefully transfer to a cutting board and let stand at least 2 minutes.

#### **CUSTOMIZED STEP 3** If you chose Prosciutto

- Assemble and toast the sandwiches as directed, topping with the prosciutto (removing the plastic lining between the slices) after

#### 4 Make the salad & serve your dish

- · Meanwhile, roughly chop the lettuce.
- Roughly chop the peppers.
- Crumble the Grana Padano into small pieces.
- Combine in a large bowl.
- · Just before serving, add the ranch dressing. Toss to thoroughly coat. Taste, then season with salt and pepper if desired.



• Serve the sandwiches with the salad on the side. Enjoy!



