





Ingredients

Customized ingredients



22 oz Chicken Breast Strips 🔄





20 oz Hot Italian Pork Sausage 🔄



4 oz Arugula



4 oz Shredded Fontina Cheese



1/4 cup Ranch Dressing



1 piece Focaccia

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or

at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*



2 Persian Cucumbers



1 oz Sliced Roasted Red Peppers



1/4 cup Grated
Parmesan Cheese



1 Tbsp Italian Seasoning¹



1 14.5-oz can Crushed Tomatoes



2 cloves Garlic



2 oz Balsamic-Marinated Cipolline Onions



¹/₃ cup Basil Pesto



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{1.} Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram *Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- · Halve the bread horizontally.
- Peel 2 cloves of garlic. Keeping 1 clove whole, roughly chop the remaining clove.



2 Cook the chicken & make the sauce

- Pat the chicken dry with paper towels. Season with salt and pepper.
- 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 2 to 3 minutes, or until browned.



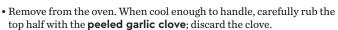
- Add the tomatoes (carefully, as the liquid may splatter), Italian seasoning, and chopped garlic. Cook, stirring occasionally, 4 to 5 minutes, or until the sauce is slightly thickened and the chicken is cooked through.
- Turn off the heat.

CUSTOMIZED STEP 2 If you chose Sausage

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the sausage. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned.
- Add the tomatoes (carefully, as the liquid may splatter), Italian seasoning, and chopped garlic. Cook, stirring occasionally, 4 to 5 minutes, or until the sauce is slightly thickened and the sausage is cooked through.
- Turn off the heat.

Toast the bread

- Place the halved bread, cut side up, on a 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.



4 Start the salad

- · Meanwhile, wash and dry the fresh produce.
- Halve the cucumbers lengthwise, then thinly slice crosswise.
- Roughly chop the onions.
- In a large bowl, combine the arugula, sliced cucumbers, roasted peppers, and chopped onions.



5 Finish & serve your dish

- · Just before serving, add the ranch dressing and half the parmesan to the bowl of salad; toss to combine. Taste, then season with salt and pepper if desired.
- · Assemble the sandwiches using the toasted bread, pesto, and cooked chicken and sauce.



- Using a serrated knife, cut the sandwiches into 4 equal-sized portions.
- Serve the finished sandwiches with the salad on the side. Garnish the salad with the remaining parmesan. Enjoy!

CUSTOMIZED STEP 5 If you chose Sausage

· Finish and serve your dish as directed, using the cooked sausage and sauce (instead of chicken).

