

Italian Chicken Focaccia Sandwiches

with Pesto & Tomato Sauce

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients

Customized ingredients



22 oz Chicken Breast Strips 🔄

SWAPPED FOR:



20 oz Hot Italian Pork Sausage 🔄



4 oz Arugula



4 oz Shredded Fontina Cheese



1/4 cup Ranch Dressing



1 piece Focaccia Bread



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



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



"Alexa, find Blue Apron recipes."

1 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.

3 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.
- Remove from the oven. When cool enough to handle, carefully rub the top half with the **peeled garlic clove**; discard the clove.



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).