

Basil Pesto & Broccoli Sandwiches

with Arugula & Roasted Red Pepper Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



 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

ADDED:

 3 oz Prosciutto 

 2 cloves Garlic


 0.7 oz Grana Padano Cheese

 2 Small Baguettes


 1/3 cup Basil Pesto

 1 oz Sliced Roasted Red Peppers

 3 Tbsps Ranch Dressing

 1/2 lb Broccoli

 2 oz Arugula

 4 oz Fresh Mozzarella Cheese

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

Cook along on the app



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*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.
- Wash and dry the fresh produce.
- Cut off and discard the bottom ½ 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 ¼ **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.
- Evenly top the bottom halves with the **pesto, cooked broccoli, and mozzarella pieces**; drizzle with **olive oil** and 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 and tearing into bite-sized pieces before adding) before the mozzarella pieces.

4 Make the salad & serve your dish

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



- Finish the **toasted sandwiches** using the top halves of the baguettes, then halve crosswise on an angle.
- Serve the **sandwiches** with the **salad** on the side. Enjoy!