

Italian Sausage & Focaccia Sandwiches

with Pesto & Fontina

4 SERVINGS

40-50 MINS



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Ingredients*

 10 oz Hot Italian Pork Sausage

 1 piece Focaccia Bread

 2 cloves Garlic

 1 ½ lbs Sweet Potatoes

 ¼ cup Grated Parmesan Cheese

 4 oz Fontina Cheese

 1 Tbsp Red Wine Vinegar

 ⅓ cup Basil Pesto

 1 14.5-oz can Crushed Tomatoes

 1 Tbsp Italian Seasoning¹



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

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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

- Preheat to the oven 450°F.
- Wash and dry the **sweet potatoes**; cut into 1-inch-wide wedges.
- Peel **2 cloves of garlic**. Keeping 1 clove whole, roughly chop the remaining clove.
- Halve the **bread** horizontally.
- Grate the **fontina** on the large side of a box grater.



2 Roast & finish the sweet potato wedges

- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 28 to 30 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven. Top with the **vinegar** and **half the parmesan**. Carefully toss to combine.



3 Cook the sausage & sauce

- Meanwhile, 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.



Step 3 continued:

- 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. Taste, then season with salt and pepper if desired.

4 Toast the bread

- Place the **halved bread**, cut side up, on a separate sheet pan. Drizzle with **olive oil** and season with salt and pepper.
- Evenly top the bottom half with the **grated 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.



5 Finish & serve your dish

- Assemble the sandwiches using the **toasted bread**, **pesto**, and **cooked sausage and sauce**.
- Using a serrated knife, cut the sandwiches into 4 equal-sized portions.
- Serve the **finished sandwiches** with the **finished sweet potato wedges** on the side. Garnish the sweet potatoes with the **remaining parmesan**. Enjoy!

