

# Italian Chicken Focaccia Sandwiches

with Pesto & Tomato Sauce

4 SERVINGS

⌚ 25-35 MINS


 **Blue Apron**  
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## Ingredients\*

### Customized ingredients



18 oz Boneless Chicken Breast Pieces 

### SWAPPED FOR:



20 oz Hot Italian Pork Sausage 



1 piece Focaccia Bread



2 cloves Garlic



2 Persian Cucumbers



1 oz Sliced Roasted Red Peppers



2 oz Balsamic-Marinated Cipolline Onions



4 oz Arugula



4 oz Shredded Fontina Cheese



¾ cup Grated Parmesan Cheese



⅓ cup Basil Pesto



¼ cup Mayonnaise



1 14.5-oz can Crushed Tomatoes



1 Tbsp Italian Seasoning<sup>1</sup>



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## 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 & make the dressing

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **bread** horizontally.
- Peel **2 cloves of garlic**. Keeping 1 clove whole, using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Roughly chop the **onions**.
- In a large bowl, combine the **mayonnaise**, **half the parmesan**, a drizzle of **olive oil**, and **as much of the garlic paste as you'd like**; season with salt and pepper.



### 2 Cook the chicken & 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** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **tomatoes** (carefully, as the liquid may splatter) and **Italian seasoning**. 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 Pork Sausage

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage** in an even layer. 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) and **Italian seasoning**. 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.



For easier cleanup, line your sheet pan with foil.

### 4 Finish & serve your dish

- Just before serving, add the **arugula**, **sliced cucumbers**, **peppers**, and **chopped onions** to the bowl of **dressing**. 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 4 If you chose Pork Sausage

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