

Basil Pesto & Broccoli Subs

with Romaine & Orange Salad

TIME: 40-50 minutes

SERVINGS: 2

These warm Italian subs are layered with two sauces—tomato sauce and basil, cashew, and pine nut pesto—along with broccoli and mozzarella. The results are bright, aromatic, nutty flavors and crispy, creamy textures.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



2
SANDWICH ROLLS



1 8-oz can
TOMATO SAUCE



4 oz
FRESH
MOZZARELLA
CHEESE



1
CARA CARA
ORANGE



1
ROMAINE
LETTUCE HEART



2 cloves
GARLIC



½ lb
BROCCOLI

KNICK KNACKS:



2 Tbsps
CRÈME FRAÎCHE



¼ cup
GRATED
PARMESAN OR
PECORINO CHEESE



1 Tbsp
ITALIAN
SEASONING*



¼ cup
BASIL & CASHEW
PESTO**

* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram

** contains pine nuts



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1 Prepare the ingredients & season the sauce:

- Place an oven rack in the center of the oven, then preheat to 475°F.
- Wash and dry the fresh produce.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact.
- Peel and roughly chop the **garlic**.
- Halve the **rolls**.
- Tear the **mozzarella cheese** into small pieces.
- In a bowl, combine the **tomato sauce** and **half the Italian seasoning**; season with salt and pepper.



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 pieces**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **chopped garlic** and cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- Add ¼ **cup of water** (carefully, as the water may splatter). Loosely cover with aluminum foil and cook, stirring occasionally, 3 to 4 minutes, or until the water has cooked off and the broccoli is softened. Turn off the heat and season with salt and pepper to taste.



3 Build & toast the sandwiches:

- Line a sheet pan with aluminum foil. Place the **rolls** on the foil, cut side up. Spread a layer of the **seasoned tomato sauce** onto the cut sides of each roll. Top the bottoms with the **cooked broccoli, pesto** (stirring before adding), and **mozzarella cheese**; season with salt and pepper.
- Leaving the sandwiches open, toast in the oven, rotating the sheet pan halfway through, 9 to 11 minutes, or until the rolls are lightly browned and the cheese is melted.
- Transfer to a cutting board and let stand for at least 2 minutes.

4 Make the dressing:

- While the sandwiches toast, halve the **orange**. Peel and medium dice 1 half; place in a large bowl. Squeeze the juice of the remaining half into a medium bowl, straining out any seeds.
- To the bowl of **orange juice**, add the **crème fraîche** and **remaining Italian seasoning**; whisk to combine. Season with salt and pepper to taste.



5 Make the salad:

- While the sandwiches continue to toast, cut off and discard the root end of the **lettuce**; roughly chop the leaves. Transfer to the bowl of **diced orange**.
- Just before serving, add enough of the **dressing** to coat the salad (you may have extra dressing). Toss to combine. Season with salt and pepper to taste.

6 Finish the sandwiches & serve your dish:

- Close the **toasted sandwiches**, then cut in half.
- Serve the finished sandwiches with the **salad** on the side. Garnish the salad with **half the parmesan or pecorino cheese** (you will have extra cheese). Enjoy!