

Basil Pesto & Broccoli Subs

with Romaine Lettuce & Orange Salad

2 SERVINGS

⌚ 35-45 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

 1/4 cup Grated Parmesan Cheese

 2 Small Baguettes

 1/3 cup Basil Pesto

 1 Navel Orange

 3 Tbsps Ranch Dressing

 1/2 lb Broccoli Florets

 1 Romaine Lettuce Heart

 4 oz Fresh Mozzarella Cheese

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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*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.
- 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 $\frac{1}{4}$ **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.
- Top the bottom halves with the **pesto**, **cooked broccoli**, and **mozzarella pieces**; drizzle with **olive oil** and 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 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) after the pesto.

4 Prepare the orange & make the dressing

- Meanwhile, halve the **orange**. Peel and medium dice one half; place in a large bowl. Squeeze the juice of the remaining half into a separate bowl.
- To the bowl of **orange juice**, add the **ranch dressing**; whisk to combine. Taste, then season with salt and pepper if desired.



5 Make the salad & serve your dish

- Roughly chop the **lettuce**; transfer to the bowl of **diced orange**.
- Just before serving, add enough of the **dressing** to coat (you may have extra). 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 on an angle.
- Serve the **sandwiches** with the **salad** on the side. Garnish the salad with the **parmesan**. Enjoy!

