

Broccoli & Basil Pesto Sandwiches

with Romaine & Citrus Salad



These Italian focaccia sandwiches are layered with broccoli, three cheeses, and a savory basil, cashew, and pine nut pesto, then baked in the oven to meld all the bright, aromatic flavors. On the side, we're serving a refreshing salad of romaine and seasonal clementine, dressed in a creamy dressing made with fresh clementine juice.

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1 Piece Focaccia Bread

1 8-Ounce Can Tomato Sauce

1/2 Ib Fresh Mozzarella Cheese

2 Clementines

2 cloves Garlic

2 Romaine Lettuce Hearts

1 lb Broccoli

1 oz Golden Or Red Sweet Piquante Peppers

2 Tbsps Crème Fraîche

1 Tbsp Dijon Mustard

1/2 cup Basil & Cashew Pesto (Contains Pine Nuts)

1/3 cup Shaved Parmesan Cheese

1 Tbsp Italian Seasoning (Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram)

tried-and-true

kitchen tools



[Large Maple Cutting Board](#)

[by John Boos & Co. for Blue Apron](#)

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.



How To: Peel Garlic

If you're cooking with us, you're using garlic in virtually every recipe. Don't waste any more time trying to peel it! Check out the video for a quick tip.

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1 Prepare the ingredients & season the tomato 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 1/2 inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact. Peel and roughly chop the **garlic**. Halve the **focaccia**. Grate the **asiago cheese** on the large side of a box grater. Tear the **mozzarella cheese** into small pieces. In a bowl, combine the **tomato sauce** and **Italian seasoning**; season with salt and pepper to taste.



In a large pan (nonstick, if you have one), heat 2 teaspoons 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**; cook, stirring frequently, 1 to 2 minutes, or until slightly softened and fragrant. Add **1/2 cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the broccoli has softened and the water has cooked off. Turn off the heat.



3 Top & bake the focaccia:

Line a sheet pan with foil. Place the **halved focaccia** on the foil, cut side up; drizzle with olive oil. Top with the **seasoned tomato sauce**. Top the focaccia bottom with the **grated asiago cheese, half the mozzarella cheese**, and the **cooked broccoli**. Evenly top the broccoli with the **remaining mozzarella cheese** and **pesto** (stirring before adding). Season both focaccia halves with salt and pepper. Bake, rotating the sheet pan halfway through, 11 to 13 minutes, or until lightly browned and the cheese has melted. Remove from the oven; let stand for at least 2 minutes. Transfer to a cutting board.



4 Prepare the remaining ingredients:

While the focaccia bakes, cut off and discard the root end of the **lettuce**; roughly chop the leaves. Place in a large bowl. Roughly chop the **peppers**. Halve **1 clementine** crosswise; squeeze the juice into a bowl, straining out any seeds. Peel the **remaining clementine**; separate into segments. To make the dressing, add the **crème fraîche**, **mustard**, and **1 tablespoon of water** to the bowl of clementine juice. Slowly whisk in a drizzle of olive oil until combined; season with salt and pepper to taste.



Just before serving, add the **clementine segments**, **chopped peppers**, and **dressing** to the bowl of **chopped lettuce**. Toss to thoroughly coat. Season with salt and pepper to taste.



6 Assemble the sandwich & serve your dish:

Evenly top the **baked focaccia** bottom with the **parmesan cheese**. Complete with the focaccia top. Using a serrated knife, cut the finished sandwich into 4 equal-sized pieces. Serve with the **salad** on the side. Enjoy!