





# Broccolini® Cheesesteaks

## For Broccolini

Separate Broccolini florets from stalks; thinly slice stalks. Transfer florets and stalks to a separate sheet pan. Add chopped garlic to Broccolini and top with ¼ cup oil, then season with kosher salt. Toss to combine.

In oven, roast Broccolini on top rack, tossing halfway through, until florets are charred and stems are cooked through but still maintain their crunch, about 16–18 minutes.

## To Assemble

Slice rolls in half lengthwise. Arrange cut side up on a rimmed baking sheet and toast until light golden brown, about 3 minutes.

Divide sauce between tops and bottoms of rolls. Pile Broccolini on bottom halves. Top Broccolini with cheese. In oven, toast sandwiches open-faced, until cheese is just melted, about 2 minutes. Close sandwiches and cut crosswise before serving.

Recipe provided by Rooster Soup Co. in Philadelphia, PA.

## Nutrition Facts

Serving Size: 509g | Servings: 4

### Amount Per Serving

Calories 920 | Total Fat 65g (sat fat 13g trans 0g) | Cholesterol 20mg | Sodium 1360mg | Total Carbohydrate 45g | Dietary Fiber 15g | Sugars 11g (Includes 0g Added Sugars) | Protein 25g | Vitamin D 0% | Calcium 40% | Iron 20% | Potassium 20%