



BROCCOLINI® baby broccoli Cheesesteaks

Servings

4

Calories

920

Prep Time

10 minutes

Total Time

53 minutes

Skill Level

Medium

Ingredients

- 2 large carrots, peeled, thinly sliced
- 2 red bell peppers, ribs and seeds removed, chopped
- 1 large white onion, chopped
- 1 teaspoon crushed red pepper flakes
- $\frac{3}{4}$ cup + 3 tablespoons extra-virgin olive oil, divided
- 4 bunches Mann's BROCCOLINI® baby broccoli (about 20-25 stalks)
- 3 garlic cloves, thinly sliced
- Kosher salt, to taste
- 2 tablespoons + 2 teaspoons sherry vinegar
- 4 seeded hoagie rolls (about 8" each)
- 8 slices provolone cheese



The Method

For Sauce

Place oven racks in top third and center then preheat to 425°F.

Toss carrots, bell peppers, onion, red pepper flakes, and 3 tablespoons olive oil on a sheet pan. Roast on center rack, tossing occasionally, until vegetables are tender and well browned, about 25–30 minutes.

Once browned, transfer roasted carrots, bell peppers, onion, red pepper flakes into a food processor and season with salt. Add 2 tablespoons sherry vinegar and process. While processing, gradually drizzle in remaining $\frac{1}{2}$ cup oil and process, scraping down sides as needed, until emulsified. Set aside.



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For BROCCOLINI® baby broccoli

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

In oven, roast BROCCOLINI® baby broccoli 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® baby broccoli on bottom halves. Top BROCCOLINI® baby broccoli 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%