



NUTRITION *per serving* 98g carbohydrates 41g fat 29g protein 1458mg sodium | vegetarian



Calories
875



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

12 oz. Yukon Potatoes
2 French Rolls
1 tsp. Smoked Paprika
8 oz. Broccoli Florets
1 ½ oz. Mayonnaise
2 tsp. Sriracha
1 oz. Honey Roasted Peanuts
1 oz. Blue Cheese

CONTAINS: milk, eggs, wheat, peanuts, soy

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
2 Baking Sheets
Mixing Bowl

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Charred Broccoli and Blue Cheese Sub

with roasted potatoes

BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Preheat oven to **425 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare two baking sheets with foil and cooking spray

WHILE YOU COOK

- ☐ **Spice Alert! Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Add half, taste, and add more if desired.

FROM THE CHEF

Make sure to rub seasoning evenly into potatoes to ensure equal flavor distribution.

Salt brings out natural flavors in food. Taste, add ¼ tsp. of salt at a time, until food tastes flavorful, but not salty. Pepper is more a matter of individual tastes. Taste, and add a pinch at a time, until flavor seems balanced.

Did you know...

Invented centuries ago, probably accidentally, blue cheese gets its distinctive “blueness” and flavor from injecting it with a specific strain of penicillin.



Prepare the Ingredients

Slice **potatoes** into thin rounds. Slice **rolls** lengthwise, if necessary.



Roast the Potatoes

Place **potato rounds** on one prepared baking sheet. Rub potatoes with 1 Tbsp. **olive oil**, **paprika**, ½ tsp. **salt** and a pinch of **pepper** and spread into a single layer. Roast until beginning to char on edges, 16-22 minutes. While potatoes roast, cook broccoli.



Roast the Broccoli

Place **broccoli** on second prepared baking sheet. Toss with 2 tsp. **olive oil** and ¼ tsp. **salt** and spread into a single layer. Roast until beginning to char, 14-16 minutes. While broccoli roasts, make Sriracha-mayo.



Make the Sriracha Mayo

In a mixing bowl, combine 1 Tbsp. **olive oil**, **mayonnaise**, and half the **Sriracha**. Taste, and add more Sriracha if desired.



Toast the Bread

Place **rolls** directly on oven rack until toasted, 4-6 minutes.



Plate the Dish

Spread **Sriracha-mayo** on both sides of both **rolls**. Top with **broccoli**, **peanuts**, and **blue cheese** (to taste) and place top roll on sandwich. Serve with **potato rounds** on the side.