



Fast! Philly Roast Chicken Sandwich

with Broccoli Rabe & Fontina



ca. 20min



2 Servings

Crusty, cheesy, and meaty, this Philly roast chicken sandwich is truly iconic. With ready-to-heat shredded chicken, the substantial sub comes together fast while the aromas get your belly rumbling. Crisp broccoli rabe balances the chicken and a silky cheese sauce that we layer into a warm, crunchy baguette. We top it off with sweet and spicy pepperoncini for the perfect bite!

What we send

- garlic
- ½ lb broccoli
- ¼ oz Italian seasoning
- 2 baguettes ¹
- 1 pkt crushed red pepper
- 1 oz mayonnaise ^{3,6}
- 2 oz shredded fontina ⁷
- 1½ oz pepperoncini ¹⁷
- ½ lb pkg ready to heat shredded chicken

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium nonstick skillet
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 33g, Carbs 87g, Protein 50g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **2 teaspoons garlic**. Trim stems from **broccoli**, then cut into ½-inch pieces. Pat **chicken** dry, break into ½-inch pieces, and toss with **2 teaspoons oil** and **1 teaspoon Italian seasoning** in a medium bowl. Halve **baguettes** lengthwise, without cutting all the way through. Scoop out some bread, if desired.



4. Cook broccoli rabe

In reserved skillet, heat **1 tablespoon oil, garlic**, and **a pinch of crushed red pepper** over medium-high until garlic is golden brown, 1-2 minutes. Add **broccoli** and **¼ cup water**. Cover and cook until broccoli rabe is tender and water is evaporated, 3-5 minutes. Season to taste with **salt** and **pepper**.



2. Brown chicken

Heat a medium nonstick skillet over medium-high. Add **chicken** in a single layer, press lightly with a spatula, and cook, without stirring, until bottom layer is golden brown, 2-4 minutes. Transfer chicken to a plate. Reserve skillet for step 4.



5. Assemble sandwiches

Spread **mayonnaise** on 1 side of each **baguette**. Evenly divide **broccoli, chicken**, and **shredded cheese** between baguettes. Bake on center rack until warm and melted, about 3 minutes. Thinly slice **pepperoncini** and add as much as desired to **sandwiches**. Close **sandwiches** and cut in half crosswise, if desired.



3. Warm bread

Place **baguettes** on a rimmed baking sheet. Bake on center rack until bread is warm and crusty, about 5 minutes.



6. Serve

Enjoy!