

# DINNERLY



## Two Cheese Stromboli with Red Pepper Pesto:

No chopping. No slicing. No knife required!



1,5h



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this cheesy stromboli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the spinach, roll out the dough, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 3 oz baby spinach
- 4 oz ricotta <sup>3</sup>
- 2 oz shredded fontina <sup>3</sup>
- ¼ oz pkt toasted sesame seeds <sup>4</sup>
- 4 oz roasted red pepper pesto <sup>3</sup>

## WHAT YOU NEED

- olive oil
- garlic
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- 1 large egg <sup>2</sup>

## TOOLS

- medium skillet
- rimmed baking sheet

## COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

## ALLERGENS

Wheat (1), Egg (2), Milk (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

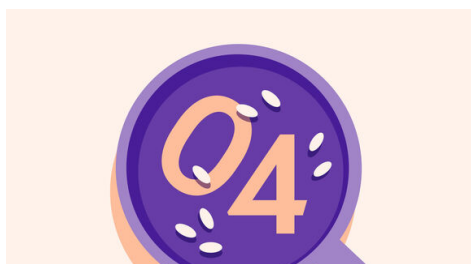
Calories 1060kcal, Fat 48g, Carbs 117g, Protein 24g



### 1. Cook spinach

Preheat oven to 375°F with a rack in the center. Place **dough** in a lightly **oiled** bowl; set aside.

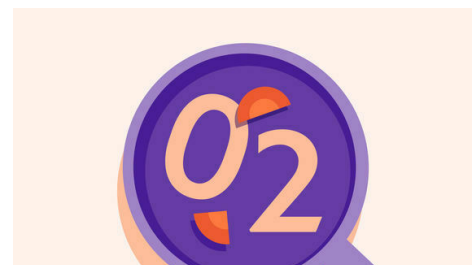
Crush **1 large garlic clove**. Add garlic and **1 tablespoon oil** to a medium skillet over medium-high heat; cook until light golden-brown, 1–2 minutes. Add **spinach** and a **pinch of salt**; cook, stirring, until wilted, 1–2 minutes. Remove garlic. Transfer to a paper towel; blot dry.



### 4. Bake & serve

Using scissors, cut 4–5 slits over top for ventilation. Sprinkle with **sesame seeds**. Bake on center oven rack until crust is deep golden-brown and center register 200°F, rotating sheet halfway through cooking time, 50–60 minutes. Transfer to wire rack; let cool for 10 minutes.

Serve **two cheese stromboli** cut into 2-inch slices with **red pepper pesto** alongside for dipping. Enjoy!



### 2. Roll dough

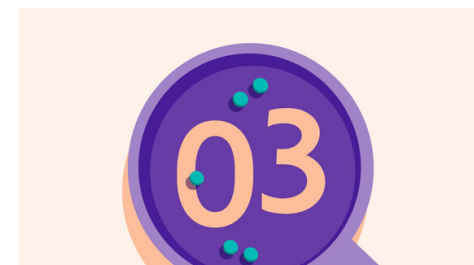
Lightly **oil** a rimmed baking sheet. On a **floured** work surface, roll or stretch dough into a 10x12-inch rectangle (if dough springs back, cover, let sit 5–10 minutes, and try again).

In a medium bowl, stir to combine **ricotta**, **fontina**, and **spinach**; season to taste. Spread mixture evenly over **dough**, leaving a 1-inch border around edges.



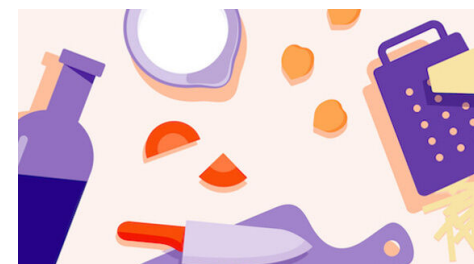
### 5. ...

What were you expecting, more steps?



### 3. Assemble

In a small bowl, lightly beat **1 large egg**. Brush borders of **dough** with some of the egg. Starting on the long side, roll dough into a log; pinch seam firmly to seal. Transfer **stromboli** to prepared baking sheet, seam-side down. Pinch ends firmly to seal and tuck underneath. Brush top and sides with remaining egg.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!