



## Roasted Veggie Pinwheels

with Creamy Fontina Cheese Dipping Sauce



30-40min



2 Servings

We've taken the idea of pizza and turned it inside out (then rolled it up). Fresh pizza dough is stretched out, topped with sweet roasted red peppers, zucchini, and cream cheese, then rolled up. The pinwheels are served with a creamy fontina cheese sauce on the side for dipping. (2-p plan makes 6 pizza rolls; 4-p plan makes 12)



## What we send

- 1 lb pizza dough <sup>1</sup>
- 1 zucchini
- 2 scallions
- garlic
- 4 oz roasted red peppers
- ¼ oz BBQ spice blend
- 2 (1 oz) cream cheese <sup>2</sup>
- 2 (2 oz) shredded fontina <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- 1 c milk <sup>2</sup>

## Tools

- medium skillet
- rimmed baking sheet

## Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

## Allergens

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

## Nutrition per serving

Calories 370kcal, Fat 17g, Carbs 43g, Protein 7g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Place **pizza dough** in a **lightly oiled** bowl, turning to coat; allow to come to room temperature. Trim ends from **zucchini**; halve lengthwise and thinly slice crosswise. Trim **scallions**; thinly slice. Finely chop **1 teaspoon garlic**. Coarsely chop **roasted red peppers**, if necessary.



### 4. Bake pinwheels

Lightly **oil** a rimmed baking sheet. Place **pizza rolls** on prepared baking sheet, cut sides up, spacing them 1 inch apart. Sprinkle **half of the fontina** over top. Bake on center oven rack until puffed and deeply golden brown, 20-25 minutes (watch closely as oven vary).



### 2. Cook veggie filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini** and **half of the scallions**; season with **salt** and **pepper**. Cook, stirring, until tender, 6-8 minutes. Stir in **half of the garlic** and **2 teaspoons BBQ spice**; cook until fragrant, 30 seconds. Transfer to a bowl. Stir in **cream cheese** and **peppers**. Place in the fridge; reserve skillet.



### 5. Cook dipping sauce

Wipe out reserved skillet. Heat **1 tablespoon oil** in skillet over medium. Add **remaining garlic** and **1 tablespoon flour**, and cook, stirring, until fragrant, about 30 seconds. Whisk in **1 cup milk**, then increase heat to medium-high. Cook, whisking frequently, until sauce reaches the thickness of heavy cream, about 3 minutes. Remove skillet from heat.



### 3. Assemble rolls

Place **dough** on a **lightly floured** work surface. Sprinkle with **flour**, then roll into an 8x12-inch rectangle. (If dough springs back, let rest 5 minutes and try again.) Spread **filling** over top, leaving a 1-inch border. Starting with longer edge, roll dough up, tucking in filling as you go. Pinch seam closed tightly (careful not to tear dough). Slice crosswise into **6 pizza rolls**.



### 6. Finish sauce & serve

Whisk **remaining fontina and scallions** into dipping sauce. Season to taste with **salt** and **pepper**. Serve **pinwheels** with **fontina cheese sauce** alongside for dipping. Enjoy!