



Take-Out Style: Loaded Veggie Stromboli

with Marinara Sauce



30-40min



2 Servings

Stromboli—is it pizza? Nope. Is it a calzone? No, not really. It’s pizza dough, stuffed with filling, rolled like a pinwheel, sealed, and baked until golden-brown. Originating in South Philly—you can thank Italian-Americans for this glorious creation. Our stromboli is filled with sun-dried tomatoes, roasted red peppers, spinach, and mozzarella, and served with tomato sauce on the side for dipping.

What we send

- 1 lb pizza dough ¹
- garlic
- 3 oz baby spinach
- 2 oz roasted red peppers
- 2 oz sun-dried tomatoes ¹⁷
- 1 pkg mozzarella ⁷
- 2 (¾ oz) pieces Parmesan ⁷
- 8 oz can tomato sauce
- pizza spice blend (use ½ tsp)

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- medium skillet
- box grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 1080kcal, Fat 44g, Carbs 136g, Proteins 25g



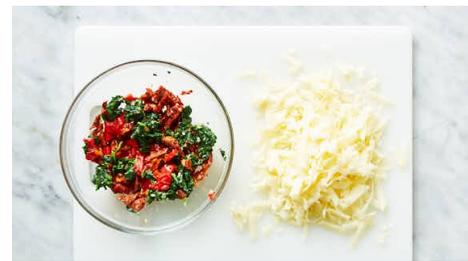
1. Cook spinach

Preheat oven to 450°F with a rack in the center. Set aside **dough** to come to room temperature. Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** and **half of the garlic** in a medium skillet over medium-high until fragrant, about 1 minute. Add **spinach** and **a pinch of salt**; cook, stirring, until wilted, 1-2 minutes. Transfer to a bowl to cool slightly; reserve skillet.



4. Roll up stromboli

Starting with the longer edge, roll up **dough** about 3 times so that it becomes a log, tucking in filling as you go and ending with seam side down. Pinch to seal the ends, then tuck them underneath the **stromboli**. Place on prepared baking sheet, seam side down.



2. Prep ingredients

Pat **roasted red peppers** and **sun-dried tomatoes** dry, then coarsely chop both and transfer to a medium bowl. Using a clean towel, squeeze excess moisture from **cooled spinach**, then add to bowl with peppers and tomatoes; season with **a few grinds of pepper**. Toss to combine filling. Coarsely grate **mozzarella** and **Parmesan** on the large holes of box grater.



5. Bake stromboli

Brush tops and sides of **stromboli** with **oil**. Sprinkle with **salt** and **pepper**. Use scissors or a knife to cut 4-5 slits across the top for ventilation. Bake on center oven rack until deep golden-brown and cheese is bubbling through the slits, 15-20 minutes. Allow stromboli to cool 5 minutes before slicing with a serrated knife.



3. Roll out dough

Lightly **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** into a 10-x 12-inch rectangle. (If dough springs back, cover and let sit 5-10 minutes before rolling again.) Sprinkle **cheeses** all over dough, leaving a 1-inch border all around the edges. Spread **veggies** across the top.



6. Cook sauce & serve

Meanwhile, heat **remaining garlic** and **1 tablespoon oil** in reserved skillet over medium-high. Cook until fragrant, about 1 minute. Add **tomato sauce**, **⅓ cup water**, **½ teaspoon sugar**, and **½ teaspoon pizza spice**; simmer over medium heat until sauce is thickened, 4-5 minutes. Season to taste with **salt** and **pepper**. Serve **stromboli** with **tomato sauce** for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**