

DINNERLY



Upgrade to Add Dessert

Chicken Parm Stromboli



40-50min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the apple cobbler after your meal!

WHAT WE SEND

- 1 lb pizza dough ¹
- 2 oz roasted red peppers
- 2 (¾ oz) Parmesan ²
- 10 oz pkg ground chicken
- ¼ oz Italian seasoning
- 1 pkt fried garlic
- 6 oz tomato paste
- 2 (4 oz) apple cobbler ^{2,1}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour (for dusting) ¹
- butter ²

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 1160kcal, Fat 34g, Carbs 145g, Protein 42g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Let **dough** come to room temperature until step 5 (at least 30 minutes; see cooking tip).

Finely chop **roasted red peppers**. Finely grate **Parmesan**.



2. Cook chicken filling

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **ground chicken**, **1 teaspoon Italian seasoning**, and **¼ teaspoon fried garlic**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until cooked through, 4–5 minutes.

Stir in **peppers** and **2 tablespoons each of tomato paste and water**. Simmer until thickened, 2–3 minutes. Transfer to a bowl.



3. Assemble stromboli

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

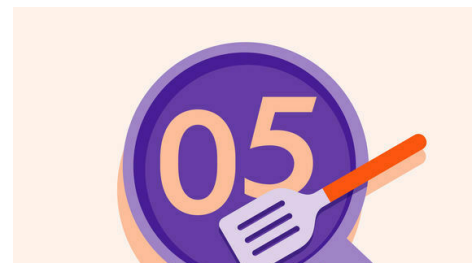
Spread **chicken filling** over dough, leaving a ½-inch border around edges. Sprinkle **Parmesan** evenly over top.



4. Roll stromboli & bake

Starting from the long side, roll **dough** lengthwise into a log (3–4 turns), ending seam-side down. Pinch to seal ends, then tuck ends underneath.

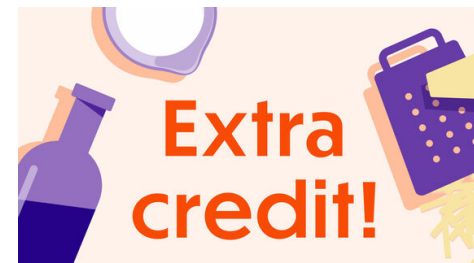
Place **stromboli** on prepared baking sheet, seam-side down. Cut 4 slits over top. Bake on center oven rack until golden brown and cheese is bubbling, 20–25 minutes.



5. Finish & serve

In a small microwave-safe bowl, add **1½ tablespoons butter** and **¼ teaspoon fried garlic**; microwave in 15-second increments until melted. Season to taste with **salt** and **pepper**. Brush **garlic butter** all over top and sides of **stromboli**. Let cool 5 minutes before cutting into thick slices.

Serve **chicken parm stromboli** with any **remaining garlic butter** alongside. Enjoy!



6. No rolling pin?

No problem! You can use a wine bottle, a thermos, or anything else you have on hand that's firm and cylindrical.