

# DINNERLY



## Upgrade to Add Broccoli

Chicken Parm Stromboli



40-50min



2 Servings

| This version of the recipe is customized with broccoli.

### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 2 oz roasted red peppers
- 2 (¾ oz) Parmesan <sup>7</sup>
- 10 oz pkg ground chicken
- ¼ oz Italian seasoning
- 1 pkt fried garlic
- 6 oz tomato paste
- ½ lb broccoli

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour (for dusting) <sup>1</sup>
- butter <sup>7</sup>

### TOOLS

- microplane or grater
- 2 rimmed baking sheets
- medium skillet
- microwave

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 990kcal, Fat 32g, Carbs 118g, Protein 42g



#### 1. Prep ingredients

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

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

Cut **broccoli** into 1-inch florets, if necessary.



#### 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.

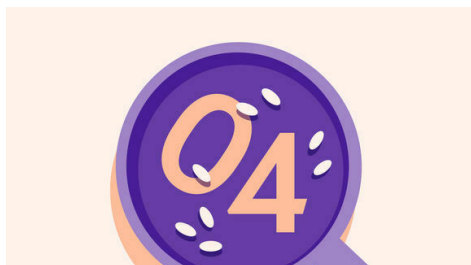
Stir in **peppers** and **2 tablespoons each of tomato paste and water**. Simmer until thickened, 2–3 minutes. Transfer to a bowl.



#### 3. Assemble stromboli

Lightly **oil** two rimmed baking sheets. 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).

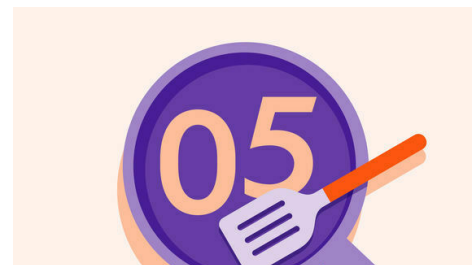
Spread **chicken filling** over dough, leaving a ½-inch border around edges. Sprinkle **Parmesan** evenly over top.



#### 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.

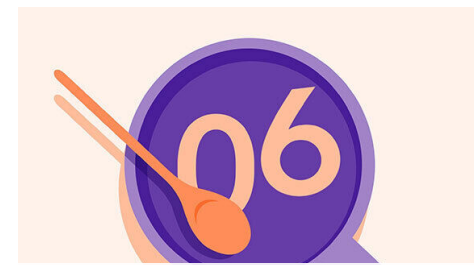
Place **stromboli** on 1 prepared baking sheet, seam-side down. Cut 4 slits over top. Bake on center oven rack until golden brown and cheese is bubbling, 20–25 minutes.



#### 5. Cook broccoli

To 2nd prepared baking sheet, add **broccoli**; drizzle with **2 teaspoons oil** and season with **salt** and **pepper**; roast on lower oven rack until browned and tender, about 8–12 minutes.

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**.



#### 6. Finish & serve

Brush **garlic butter** all over top and sides of **stromboli**. Let cool 5 minutes before cutting into thick slices.

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