

# DINNERLY



## Sausage Stromboli

with Roasted Peppers & Garlic Butter



40-50min



2 Servings

Cutting open a freshly baked stromboli is one of life's greatest pleasures. Reveal that beautiful swirl of melted mozz, red peppers, and sausage, then watch everyone's jaws drop. Then give them some garlic butter to dunk their slices in and watch them chow down. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 2 oz roasted red peppers
- 3¾ oz mozzarella <sup>7</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 6 oz tomato paste

## WHAT YOU NEED

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

## TOOLS

- box grater
- medium skillet
- rimmed baking sheet
- microwave

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

## NUTRITION PER SERVING

Calories 1100kcal, Fat 44g, Carbs 118g, Protein 40g



### 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**. Coarsely grate **mozzarella** on large holes of a box grater.



### 2. Cook sausage filling

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

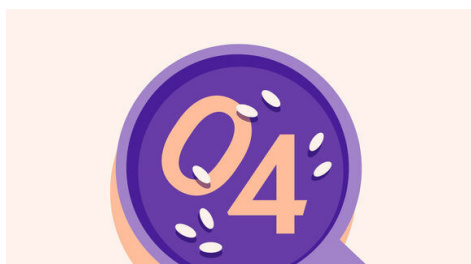
Stir in **peppers** and **2 tablespoons each of tomato paste and water**. Simmer until thickened, 2–3 minutes. Transfer to a bowl.



### 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).

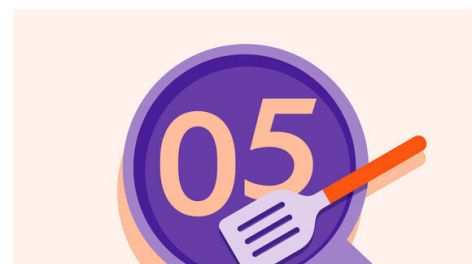
Spread **sausage filling** over dough, leaving a ½-inch border around edges. Sprinkle **mozzarella** evenly over top.



### 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.

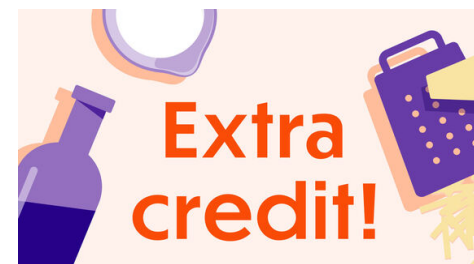
Place **stromboli** on prepared baking sheet, seam-side down. Cut 4 slits over top. Bake on center oven rack until golden brown and cheese is bubbling, 20–25 minutes.



### 5. Finish & serve

In a small microwave-safe bowl, combine **1½ tablespoons butter** and **¼ teaspoon granulated 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 for 5 minutes before cutting into thick slices.

Serve **sausage 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.