

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 fontina, 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 ¹
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 2 oz roasted red peppers
- 6 oz tomato paste
- 2 (2 oz) shredded fontina ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- butter ²

TOOLS

- 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 (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1150kcal, Fat 48g, Carbs 118g, Protein 43g



1. Prep dough

Preheat oven to 425°F with a rack in the center

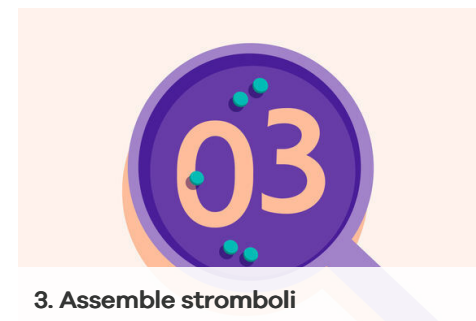
Let **dough** come to room temperature until step 5 (at least 30 minutes; see cooking tip).



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 **roasted 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).

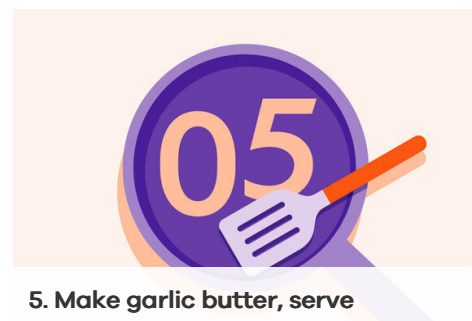
Spread **sausage filling** over dough, leaving a ½-inch border around edges. Sprinkle **fontina** evenly over top.



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.

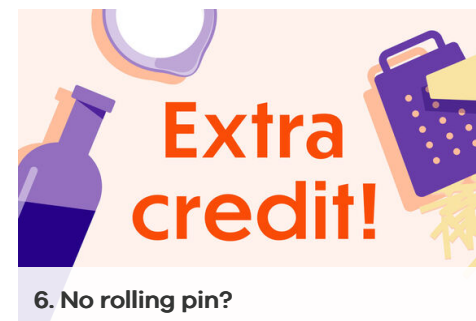
Place **stromboli** on prepared baking sheet, seam-side down. Cut 4 slits over top. Bake on center oven rack until golden brown and cheese is bubbling, 20–25 minutes.



5. Make garlic butter, serve

In a small 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 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.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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