

DINNERLY



Chicken Parm Stromboli with 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 ground chicken, 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
- 2 oz roasted red peppers
- 3¾ oz mozzarella ²
- 10 oz pkg ground chicken
- ¼ oz Italian seasoning
- ¼ oz granulated garlic
- 6 oz tomato paste

WHAT YOU NEED

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

TOOLS

- box 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 1040kcal, Fat 38g, Carbs 116g, Protein 44g



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).

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



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 granulated 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 **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. Make garlic butter, serve

In a small bowl, add **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 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.