

DINNERLY



Cheeseburger Stromboli with Pickles



40-50min



2 Servings

Trust us, you've never had a cheeseburger like this. Or a stromboli like this, for that matter. It's all the classic burger flavors you crave in a classic Italian-American packaging. Cut it into pieces and share those delicious swirls with the whole fam. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ³
- ¼ oz pkt toasted sesame seeds ⁴
- ¾ oz dill pickles

WHAT YOU NEED

- neutral oil
- ketchup
- kosher salt & ground pepper
- 1 large egg ¹

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1130kcal, Fat 40g, Carbs 118g, Protein 60g



1. Cook filling

Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature. Preheat oven to 450°F with a rack in the upper third.

Finely dice **half of the onion** (save rest for own use). Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **ground beef**; cook, breaking up meat into smaller pieces, until browned and cooked through, 3–5 minutes.



2. Finish filling

To skillet with **beef**, add **2 tablespoons water** and **3 tablespoons ketchup**. Cook, stirring, until water is evaporated and meat is glossy, about 1 minute. Remove from heat.

Coarsely chop **pickles**; stir pickles and brine into beef. Season to taste with **salt** and **pepper**.



3. Roll out dough

Lightly oil a rimmed baking sheet.

On a **floured** work surface, roll or stretch **dough** into a 10x12-inch rectangle (if dough springs back, cover, let sit 5–10 minutes, and try again). Sprinkle **cheese** over dough, leaving a 1-inch border around the edges. Spread **beef filling** over top.



4. Roll up stromboli

Starting from the long side, roll **dough** into a log, seam-side down. Pinch to seal ends, then tuck ends underneath. Place seam-side down on prepared baking sheet.

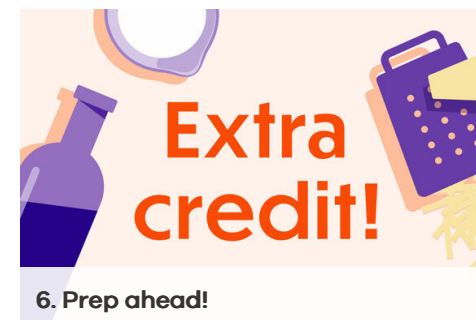
In a small bowl, whisk together **1 large egg** and **1 teaspoon water**.



5. Bake & serve

Brush tops and sides of **stromboli** with **egg wash**; sprinkle with **salt, pepper**, and **sesame seeds**. Using scissors, cut 4–5 slits over top for ventilation. Bake on upper oven rack until **crust** is deep golden-brown and **cheese** is bubbling, 15–20 minutes. Let cool at least 10 minutes, then cut into thick slices.

Serve **cheeseburger stromboli** with **ketchup** alongside. Enjoy!



6. Prep ahead!

In a time-crunch? Make the filling the day before and store in an air-tight container in the fridge until ready to assemble.