

DINNERLY



No Chop! Veggie Stromboli with Spinach, Peppers & Sun-Dried Tomatoes



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this veggie stromboli? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the spinach, add tomatoes and peppers, roll it up in cheesy pizza dough, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 3 oz baby spinach
- 2 oz roasted red peppers
- 2 oz sun-dried tomatoes
- 2 oz shredded fontina ²
- ¼ oz granulated garlic

WHAT YOU NEED

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

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

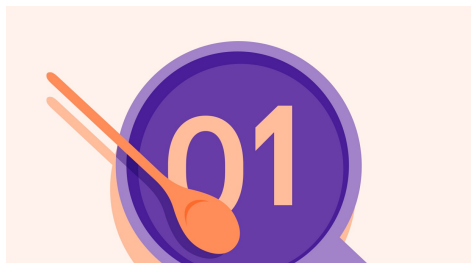
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 29g, Carbs 123g, Protein 12g



1. Cook spinach

Preheat oven to 450°F with a rack in the center. Let **dough** sit at room temperature until step 3 (see cooking tip!).

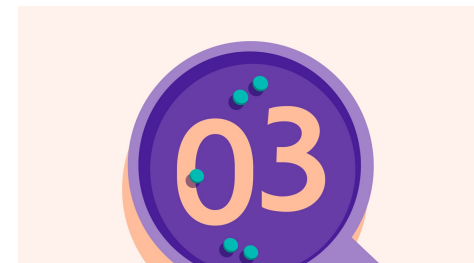
Heat **1 tablespoon oil** in a medium skillet over medium-high; add **spinach**, **½ teaspoon granulated garlic**, and **a pinch of salt**; cook, stirring, until wilted, 1–2 minutes. Let cool slightly.



2. Prep veggie filling

Tear **sun-dried tomatoes** into small pieces. Pat **roasted red peppers** dry and tear into small pieces. Transfer both to a medium bowl.

Using a paper towel or clean kitchen towel, squeeze excess moisture from **spinach**; add to bowl with peppers and tomatoes. Season with **a few grinds of pepper** and toss to combine.



3. Roll out dough

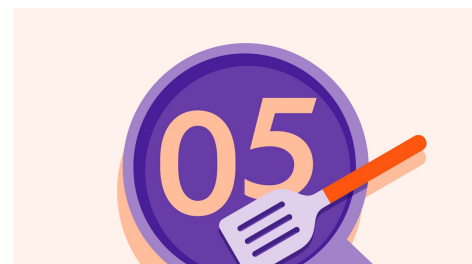
Lightly **grease** a rimmed baking sheet.

On a **floured** work surface, roll or stretch **dough** into a 10x10-inch rectangle (if dough springs back, cover and let sit 5–10 minutes before rolling again). Sprinkle **cheese** over dough, leaving a 1-inch border all around edges; top with **veggie filling**.



4. Assemble stromboli

Starting with the side closest to you, roll **dough** into a log (in about 3 turns or rolls), ending seam-side down. Pinch ends to seal and tuck ends underneath. Place on prepared baking sheet, seam-side down. Brush tops and sides with **oil** and sprinkle with **salt** and **pepper**. Use scissors to cut 4–5 slits over top for ventilation.



5. Bake & serve

Bake on center oven rack until **crust** is deep golden-brown and **cheese** is bubbling through slits, 15–20 minutes. Let cool for 5 minutes.

Serve **veggie stromboli** cut into thick slices. Enjoy!



6. Got meat eaters?

We made this a vegetarian dish on purpose, but feel free to add your fave meaty topping—pepperoni, prosciutto, or leftover cooked sausage.