

DINNERLY



Veggie Stromboli

Spinach, Pepper & Sun-Dried Tomato



20-30min



2 Servings

WHAT WE SEND

- 1 lb pizza dough ¹
- sun-dried tomatoes ¹⁷
- baby spinach
- roasted red pepper
- 2 oz shredded fontina ⁷
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

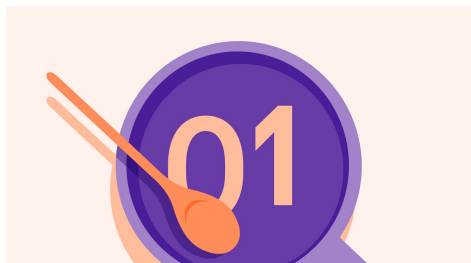
TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



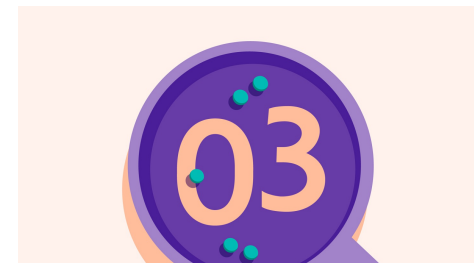
1. Cook spinach

Preheat oven to 450°F with rack in center. Let **dough** sit at room temperature while oven preheats. Peel and finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** and garlic in a medium skillet over medium-high, and cook until fragrant, 30 seconds to 1 minute. Add **spinach** and a **pinch of salt** and cook, stirring until wilted, 1–2 minutes. Let cool slightly.



2. Prep ingredients

Pat **roasted red peppers** dry and coarsely chop. Coarsely chop **sun-dried tomatoes**. Transfer both to a medium bowl. Using a paper towel, squeeze excess moisture from **spinach** and 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 baking sheet. On a **floured** surface, roll or stretch **pizza dough** to a rectangle, about 10" x 10". If dough springs back, cover and let sit 5-10 minutes before rolling again. Sprinkle **fontina** all over the dough, leaving a 1-inch border all around the edges, and top with the **veggies**.



4. Roll up stromboli

Starting with the side closest to you, roll the **dough** up into a log (in about 3 turns or rolls), ending seam side down. Pinch to seal the ends then tuck ends underneath the **stromboli**. Place on prepared baking sheet seam side down.



5. Bake & serve

Brush tops and sides with **oil**. Sprinkle **salt** and **pepper** on top and using scissors cut 4–5 slits across the **stromboli** to allow for ventilation. Bake on center rack until deep golden brown and **cheese** is bubbling through the slits, 15–20 minutes. Allow the stromboli to cool 5 minutes before slicing it into thick slices with a serrated knife. Enjoy!



6. tk

Step 6 ideas: spinach can be cooked ahead of time and mixed with peppers and tomatoes, then stored in fridge until ready to use. OR add your fave meaty topping—pepperoni, prosciutto or leftover cooked sausage.