

DINNERLY



Plant-Based Ground Cheeseburger Stromboli

with Pickles



1,5h



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 ¹
- 1 yellow onion
- ½ lb pkg plant-based ground ^{1,6,15}
- 2 oz shredded cheddar-jack blend ⁷
- ¼ oz pkt toasted sesame seeds ¹¹
- 1½ oz dill pickle slices

WHAT YOU NEED

- neutral oil
- ketchup
- kosher salt & ground pepper
- 1 large egg ³

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1140kcal, Fat 44g, Carbs 134g, Protein 34g



1. Cook filling

Place **pizza dough** in a lightly **oiled** bowl; set aside to come to room temperature. Preheat oven to 375°F with a rack in the upper third.

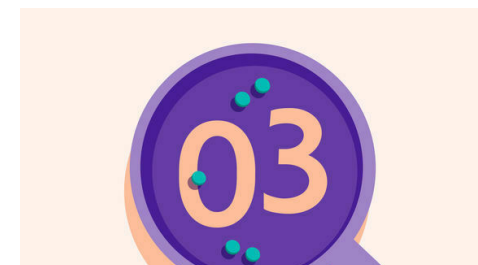
Finely dice **half of the onion** (save rest for own use). Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **plant-based ground**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes.



2. Finish filling

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

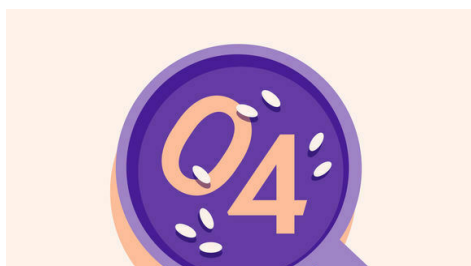
Coarsely chop **pickles**; stir pickles and brine into ground. Season to taste with **salt** and **pepper**.



3. Roll out dough

Lightly **oil** a rimmed baking sheet.

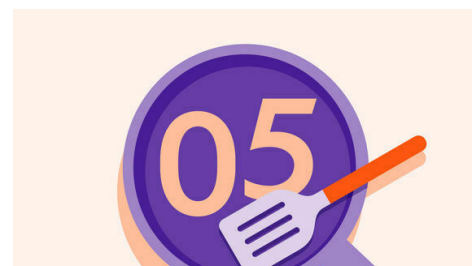
On a **floured** work surface, roll or stretch **dough** into a 10x12-inch rectangle (if dough springs back, cover, let sit 5–10 minutes, and try again). Sprinkle **cheese** over dough, leaving a 1-inch border around the edges. Spread **ground filling** over top.



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.

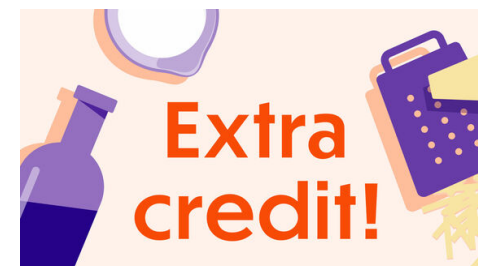
In a small bowl, whisk together **1 large egg** and **1 teaspoon water**.



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, about 1 hour. 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.