

DINNERLY



No Chop! Veggie Stromboli

with Spinach, Peppers & Sun-Dried Tomatoes

 30-40min  2 Servings

Who wants a boring ol' slice of pizza when you can mix things up with a stromboli instead? We mean, it's basically pizza wrapped up in a crispy dough. How fun is that? Just as cheesy and definitely just as flavorful. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 5 oz baby spinach
- 2 oz roasted red peppers
- 2 oz sun-dried tomatoes
- 2 oz shredded fontina ²

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 850kcal, Fat 30g, Carbs 122g, 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!).

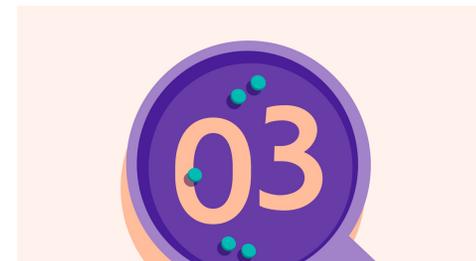
Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** in a medium skillet over medium-high; add chopped garlic and cook, stirring, until fragrant, about 30 seconds. Add **spinach** and **a pinch of salt**; cook, stirring, until wilted, 1–2 minutes. Let cool slightly.



2. Prep veggie filling

Pat **roasted red peppers** dry. Coarsely chop **sun-dried tomatoes**. Transfer both to a medium bowl.

Using a paper towel or clean kitchen towel, squeeze and discard 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 top, leaving a 1-inch border around edges. Top with **veggie filling**.



4. Roll up 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 **stromboli**. Place on prepared baking sheet, seam-side down.



5. Bake & serve

Brush tops and sides with **oil** and sprinkle with **salt** and **pepper**. Use scissors to cut 4–5 slits across the top to allow for ventilation. 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.