

# MARLEY SPOON



## Loaded Veggie Stromboli

with Marinara Sauce



30-40min



2 Servings

Stromboli—is it pizza? Nope. Is it a calzone? No, not really. It's pizza dough, stuffed with filling, rolled like a pinwheel, sealed, and baked until golden brown. Originating in South Philly—you can thank Italian-Americans for this glorious creation. Our stromboli is filled with roasted red peppers, spinach, and mozzarella, and served with tomato sauce on the side for dipping.

## What we send

- 1 lb pizza dough <sup>1</sup>
- garlic
- 5 oz baby spinach
- 4 oz roasted red peppers
- 3¾ oz mozzarella <sup>2</sup>
- 8 oz tomato sauce
- ¼ oz Italian seasoning
- 2 (¾ oz) Parmesan <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- sugar

## Tools

- medium skillet
- box grater or microplane
- rimmed baking sheet

## Cooking tip

Take the pizza dough out of the refrigerator at least 30 minutes before using it. Let the dough sit out on the counter, covered, until it is room temperature.

## Allergens

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

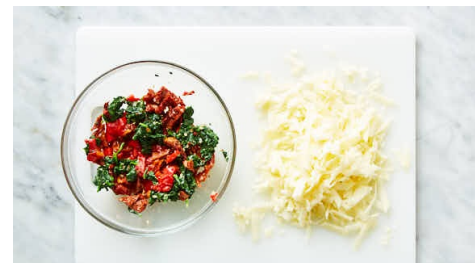
## Nutrition per serving

Calories 1030kcal, Fat 41g, Carbs 130g, Protein 22g



### 1. Cook spinach

Preheat oven to 450°F with a rack in the center. Set **dough** out to come to room temperature. Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** and half of the garlic in a medium skillet over medium-high until fragrant, about 1 minute. Add **spinach** and **a pinch of salt**; cook, stirring, until wilted, 1-2 minutes. Transfer to a bowl to cool slightly; reserve skillet.



### 2. Prep ingredients

Coarsely chop **roasted red peppers** and transfer to a medium bowl. Use a clean towel to squeeze excess moisture from **cooled spinach**, then add to bowl with peppers; season with **a few grinds of pepper** and toss to combine. Coarsely grate **mozzarella**. Finely grate **Parmesan**, if necessary.



### 3. Roll out dough

Lightly **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **dough** into a 10x12-inch rectangle. (If dough springs back, cover and let sit 5-10 minutes before rolling again.) Sprinkle **mozzarella** and **Parmesan** all over dough, leaving a 1-inch border all around the edges. Spread **veggies** across the top.



### 4. Roll up stromboli

Starting with the longer edge, roll up **dough** about 3 times so that it becomes a log, tucking in filling as you go and ending with seam side down. Pinch to seal the ends, then tuck them underneath the **stromboli**. Place on prepared baking sheet, seam side down.



### 5. Bake stromboli

Brush tops and sides of **stromboli** with **oil**. Sprinkle with **salt** and **pepper**. Use scissors or a knife to cut 4 or 5 slits across the top for ventilation. Bake on center oven rack until deep golden brown and **cheese** is bubbling through the slits, 15-20 minutes (watch closely as ovens vary). Allow stromboli to cool for 5 minutes before slicing with a serrated knife.



### 6. Cook sauce & serve

Meanwhile, heat **remaining garlic** and **1 tablespoon oil** in reserved skillet over medium-high; cook, stirring, until fragrant, 1 minute. Add **tomato sauce**, **⅓ cup water**, and **½ teaspoon each of sugar and Italian seasoning**; simmer over medium heat until sauce is thickened, 4-5 minutes. Season to taste with **salt and pepper**. Serve **stromboli** with **tomato sauce** for dipping. Enjoy!