



Loaded Veggie Stromboli

with Marinara Sauce



30-40min



4 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 sun-dried tomatoes, roasted red peppers, spinach, and cheddar cheese, and served with tomato sauce on the side for d...

What we send

- passata
- dried oregano
- garlic
- baby spinach
- roasted red peppers
- sun-dried tomatoes ¹⁷

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 40g, Carbs 72g, Proteins 26g



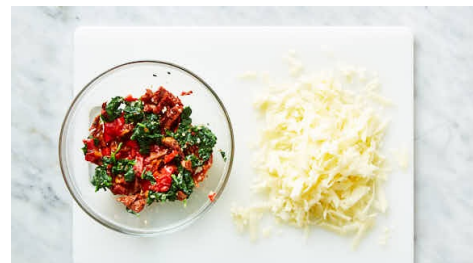
1. Cook spinach

Preheat oven to 450°F with a rack in the center. Let **dough** sit at room temperature. Peel and finely chop **3 large garlic cloves**. Heat **1 tablespoon oil** and **½ the garlic** in a medium skillet over medium-high until fragrant, about 1 minute. Add **spinach** and **a pinch of salt** and cook, stirring until wilted, 1-2 minutes. Let cool slightly. Reserve skillet for step 6.



4. Roll up stromboli

Starting with the side closest to you, roll the **dough** about 3 times so it becomes a long log, ending with the seam side-down. Pinch to seal the ends then tuck them underneath the **stromboli**. Repeat with 2nd piece of dough. Place on prepared baking sheet seam side-down, leaving space between the 2 stromboli.



2. Prep ingredients

Pat **roasted red peppers** and **sun-dried tomatoes** dry. Coarsely chop both and transfer to a medium bowl. Place cooled **spinach** in the center of a clean towel, squeeze out excess moisture, and add spinach to the bowl with peppers and tomatoes; season with **a few grinds pepper** and toss to combine.



5. Bake stromboli

Brush tops and sides of **stromboli** with **oil**. Sprinkle **salt** and **pepper** on top and use scissors or a knife to cut 4-5 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. Allow the stromboli to cool 5 minutes before slicing it into thick slices with a serrated knife.



3. Roll out dough




Lightly **oil** a rimmed baking sheet. Cut **pizza dough** in half. On a **floured** surface, roll or stretch each piece pizza dough to a rectangle, about 8" x 12". If dough springs back, cover and let sit 5-10 minutes before rolling again. Divide **cheddar** between the 2 doughs, sprinkling all over, leaving a 1-inch border around the edges. Top with the **veggies**.



6. Cook sauce & serve

Meanwhile, heat **remaining garlic** and **2 tablespoons oil** in reserved skillet over medium-high. Cook until fragrant, about 1 minute. Add **tomato passata**, **⅔ cup water**, **¼ teaspoon oregano**, and **1 teaspoon sugar**, and simmer over medium heat until sauce is thickened, about 5 minutes; season to taste with **salt** and **pepper**. Serve **stromboli** with **sauce** for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**