

# Stuffed Mushroom-and-Sausage Stromboli

with Creamy Caesar Salad

Discovery Special 45 Minutes









Sausage, uncased

Pizza Dough

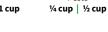




Marinara Sauce



1/2 cup | 1 cup





Mozzarella Cheese, shredded 34 cup | 1 ½ cups



113 g | 227 g



Garlic Spread



1 tbsp | 2 tbsp

Spring Mix

56 g | 113 g



Caesar Dressing 2 tbsp | 4 tbsp







Croutons 28 g | 56 g



Baby Heirloom Tomatoes 113 g | 227 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



within steps



# Prep

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.
- Thinly slice mushrooms.
- Sprinkle both sides of dough with flour. Stretch into a rough oval shape on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.) Let **dough** rest in a warm place for 8-10 min.



### Cook meat

- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add half the garlic spread, then sausage and mushrooms. Cook, breaking up sausage into smaller pieces, until no pink remains and mushrooms are tender, 4-5 min.\*\* Season with salt and pepper. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Using a slotted spoon, transfer to a paper towel-lined plate.



### Assemble stromboli

- With floured hands, stretch dough again into a large rectangle shape, 9x13. (NOTE: The dough should now hold its shape.)
- Keeping a 1-inch border empty around all sides, spread **pesto** over **dough**. Top with sausage, mushrooms, half the Parmesan and mozzarella.
- Slowly roll one long end tightly over the filling. Make sure the seam is on the bottom. (TIP: If things get sticky, just dust your hands with a bit of flour!) Pinch ends, then tuck under the roll.
- Brush top with remaining garlic spread, then using scissors, cut three slits into the top.



#### Bake stromboli

 Bake stromboli in the middle of the oven until golden-brown and crisp, 18-25 min. (NOTE: For 4 ppl, bake stromboli in the middle and top of the oven, rotating sheets halfway through.)



### Make Caesar salad

- Meanwhile, halve tomatoes.
- Add spring mix, tomatoes, remaining **Parmesan** and **croutons** to a large bowl.
- Drizzle Caesar dressing over top. Season with **pepper**, then toss to combine.



## Finish and serve

- Once **stromboli** is baked through, let cool slightly on the baking sheet, 5 min.
- Meanwhile, heat **marinara** in the microwave until warmed through, 1 min.
- Using a serrated knife, slice stromboli into 8 equal pieces.
- Divide salad and stromboli between plates.
- Serve marinara on the side for dipping.