



Stuffed Mushroom-and-Sausage Stromboli

with Creamy Caesar Salad

Discovery Special 45 Minutes



Pizza Dough
340 g | 680 g



Mild Italian Sausage, uncased
250 g | 500 g



Marinara Sauce
½ cup | 1 cup



Roasted Pepper Pesto
¼ cup | ½ cup



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Mushrooms
113 g | 227 g



Garlic Spread
1 tbsp | 2 tbsp



Spring Mix
56 g | 113 g



Caesar Dressing
2 tbsp | 4 tbsp



Parmesan Cheese, shredded
¼ cup | ½ cup



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.

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Ingredient quantities 56 g | 113 g
2 person 4 person

1



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.

2



Cook meat

- Meanwhile, heat a large non-stick pan over medium-high. 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 in 2 batches, if needed.)
- Using a slotted spoon, transfer to a paper towel-lined plate.

3



Assemble stromboli

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

4



Bake stromboli

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

5



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.

6



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.

** Cook to a minimum internal temperature of 74°C/165°F.