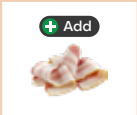




Pepper, Spinach and Bocconcini Stromboli with Pizza Dipper

Veggie 45 Minutes



Bacon
100 g | 200 g

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Bocconcini Cheese
100 g | 200 g



Pizza Dough
340 g | 680 g



Marinara Sauce
½ cup | 1 cup



Sweet Bell Pepper
1 | 2



Baby Spinach
56 g | 113 g



Parmesan Cheese, shredded
½ cup | 1 cup



Tomato
1 | 2



Balsamic Vinegar
½ tbsp | ½ tsp



Garlic Spread
2 tbsp | 4 tbsp

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.

Pantry items | Oil, salt, pepper, all-purpose flour

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, medium bowl, parchment paper, silicone brush, small bowl, whisk

1



Stretch dough

- 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.

+ Add | Bacon

- 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.
- Add **half the garlic spread** to a small microwavable bowl. Microwave, until melted, 30 sec. Set aside.

4



Bake stromboli

- Brush tops with the **microwaved garlic spread**, then using scissors, cut three slits into the tops.
- 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.)

2



Prep

- While dough rests, core, then cut **pepper** into ¼-inch pieces.
- Roughly chop **half the spinach**.
- Heat a large non-stick pan over medium-high. When hot, add **remaining garlic spread**, then **half the peppers**. Cook, stirring occasionally, until tender crisp, 3-4 min. Season with **salt** and **pepper**.
- Remove the pan from heat. Add **spinach** to the pan. Stir, until **spinach** is wilted, 1 min.

5



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **half the vinegar** (save the rest for another recipe) and ½ **tbsp** (1 **tbsp**) **oil** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **remaining spinach**, **remaining peppers** and **tomatoes** to bowl with dressing, then toss to combine.

3



Assemble stromboli

+ Add | Bacon

- With floured hands, stretch **dough** again into a large rectangle shape, 9x13. (**NOTE:** The dough should now hold its shape.)
- Spread ¼ **cup marinara mixture**, leaving a 1-inch border empty around sides of **dough**.
- Top **sauce** with **pepper-spinach mixture** and **half the Parmesan**. Tear **bocconcini** over top.
- Using long side of **pizza dough**, roll **dough** carefully over **filling**. Arrange on baking sheet seam-side down.
- Pinch ends, then tuck under the roll.

6



Finish and serve

- Once **stromboli** is baked through, let cool slightly on the baking sheet, 5 min.
- Meanwhile, heat **remaining marinara** in the microwave until warmed through, 30 sec.
- Using a serrated knife, slice **stromboli** into 8 equal pieces.
- Divide **stromboli** and **salad** between plates.
- Sprinkle **remaining Parmesan** over salad.
- Serve **warmed marinara** on the side for dipping.

Measurements within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Stretch dough

+ Add | Bacon

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the middle of the oven for 8-12 min, until crispy and cooked through.**

3 | Assemble stromboli

+ Add | Bacon

Roughly chop **bacon**. Top **dough** and **marinara** with **bacon**. Follow the rest of the recipe as written.

** Cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.