



# PORK SAUSAGE & PEPPER STROMBOLI

with Mozzarella & Marinara Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 Clove | 2 Cloves  
Garlic



9 oz | 18 oz  
Italian Pork Sausage Mix



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 TBSP | 1 TBSP  
Tuscan Heat Spice



1 | 2  
Thin Crust Pizza Dough  
Contains: Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



5 oz | 10 oz  
Marinara Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Breast Strips  
Calories: 760



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 850



HELLO

## STROMBOLI

Not to be confused with a calzone, this spiral-rolled pizza offshoot is an Italian-American specialty, born in Philadelphia.

### HEAT DEMON

Feel free to spice up the veggies in step 2 with chili flakes if you have some on hand. Start with a pinch, then taste and add more from there if desired.

### BUST OUT

- Large pan
- Plastic wrap
- Medium bowl
- Paper towels
- Baking sheet

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk



### 1 PREP

- Adjust rack to middle position (**middle and bottom racks for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Peel and mince or grate **garlic**.



### 2 START FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**; cook, stirring occasionally, until tender, 4-6 minutes.
- Add **sausage\*** to pan with bell pepper; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Carefully drain any excess grease from pan.

- Pat **chicken\*** dry with paper towels and season with **salt** and **pepper**. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) for sausage.



### 3 FINISH FILLING

- Stir **cream cheese**, **1 tsp Tuscan Heat Spice** (2 tsp for 4 servings; you'll use more in the next step), and **¼ cup water** (½ cup for 4) into pan with **sausage mixture**. Cook, stirring, until most of the water has evaporated, 1-3 minutes. Season with **salt** and **pepper**.
- Remove from heat.



### 4 PREP DOUGH

- Place **garlic**, **1 TBSP butter** (2 TBSP for 4 servings), and **½ tsp Tuscan Heat Spice** (1 tsp for 4) in a medium, microwave-safe bowl. Microwave until butter has melted, 30 seconds; stir to combine.
- Unroll **pizza dough**; separate sheets at dotted line. (**TIP: Use a knife to separate cleanly.**) Place on a **lightly oiled** baking sheet (2 baking sheets for 4); gently stretch each dough sheet into a 6-by-8-inch rectangle.



### 5 ASSEMBLE STROMBOLI

- Evenly sprinkle **pizza dough** with **mozzarella**, leaving a ½-inch space around edges. Top cheese with **sausage and pepper mixture**.
- Gently roll up each dough rectangle, starting with one of the short sides, to form a log. Arrange **stromboli logs**, seam sides down, on baking sheet; pinch ends closed and tuck under each log.



### 6 FINISH & BAKE STROMBOLI

- With a small sharp knife, gently cut three small, shallow diagonal slits along the top of each **stromboli log**.
- Brush stromboli with **garlic herb butter** and season with **salt** and **pepper**.
- Bake on middle rack until golden brown and crisp, 14-16 minutes (**for 4 servings, bake on middle and bottom racks, swapping rack positions halfway through**).



### 7 FINISH & SERVE

- Wash out bowl used for butter. When stromboli have 2 minutes left, place **marinara sauce** in bowl. Cover tightly with plastic wrap and microwave until warmed through, 30-45 seconds.
- Transfer **stromboli** to a cutting board; slice crosswise into quarters.
- Divide between plates. Serve with warm marinara on the side for dipping.

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\*Pork Sausage is fully cooked when internal temperature reaches 160°.

\*Chicken is fully cooked when internal temperature reaches 165°.