

Mushroom & Spinach Stromboli

with Fresh Mozzarella & Tomato Sauce

With a crispy, golden-brown crust and savory, cheesy filling, stromboli is the epitome of crowd-pleasing Italian fare. To fill tonight's delicious take, we're combining a sauté of mushrooms and spinach with a duo of cheeses: creamy ricotta and melty mozzarella. A simple, garlicky tomato sauce perfectly cuts through the stromboli's richness. (Chefs, draining the tomatoes before cooking them is a quick way to ensure a thick, flavorful sauce.)



Blue Apron Wine Pairings

Fabre Minervois, 2015

Medel Pinot Noir, 2015

Iris Vineyards Pinot Noir, 2014



Ingredients

- ¾ Pound Plain Pizza Dough
- 1 14-Ounce Can Whole Peeled Tomatoes
- ½ Pound Fresh Mozzarella Cheese
- 6 Ounces Cremini Mushrooms
- 4 Cloves Garlic
- ½ Pound Spinach
- 1 Bunch Parsley

Knick Knacks

- ½ Cup Part-Skim Ricotta Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 3 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1073

Recipe #1073

1



Prepare the ingredients:

Remove the dough from the refrigerator. Preheat the oven to 475°F. Wash and dry the fresh produce. Thinly slice the mushrooms. Finely chop the spinach. Medium dice the mozzarella cheese. Peel and mince the garlic; using the side of your knife, smash until it resembles a paste (or use a zester). Pick the parsley leaves off the stems; discard the stems. Drain the tomatoes; place in a bowl and gently break apart with your hands.

2



Brown the mushrooms:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 5 to 6 minutes, or until lightly browned. Season with salt and pepper.

3



Add the spinach:

Add the **spinach** to the pan; cook, stirring occasionally, 2 to 3 minutes, or until wilted. Season with salt and pepper. Transfer to a large bowl. Wipe out the pan.

4



Make the filling:

To the bowl of **cooked vegetables**, add the **ricotta cheese**, **mozzarella cheese**, **half the garlic paste**, **half the parsley** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine and season with salt and pepper to taste.

5



Assemble & bake the stromboli:

Lightly oil a sheet pan. Place the **dough** on the prepared sheet pan and stretch into a 16-inch by 10-inch rectangle. (If the dough is resistant, let rest for 5 minutes.) Spread the **filling** along the center of the dough, forming a 4-inch-wide log; season with salt and pepper. Fold both short sides of the dough about 3 inches over the filling. Fold 1 of the long sides over the filling; carefully roll over the remaining long side to seal. Arrange the stromboli seam side down in the center of the sheet pan. Cut 4 evenly spaced slits on an angle across the top. Season with salt and pepper. Bake 20 to 22 minutes, or until the dough is golden brown and the cheese has melted. Remove from the oven and let stand for at least 2 minutes.

6



Make the sauce & plate your dish:

While the stromboli bakes, in the pan used to cook the vegetables, heat 2 teaspoons of olive oil on medium-high until hot. Add the **tomatoes** and **remaining garlic paste**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until thickened and saucy. Turn off the heat and season with salt and pepper to taste. Transfer the **baked stromboli** to a cutting board and cut into 3 equal-sized pieces. Divide $\frac{2}{3}$ of the **baked stromboli and sauce** between 2 dishes (you will have extra stromboli and sauce). Garnish with the **remaining parsley**. Enjoy!