

Three-Cheese & Broccoli Stromboli

with Tomato & Oregano Dipping Sauce

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Stromboli are an Italian-American favorite: in essence, they're pizzas folded over themselves, filled with sauce, cheese, and any number of other ingredients. Our stromboli features three cheeses: fresh mozzarella, creamy ricotta, and deliciously savory Pecorino Romano (a sheep's milk cheese from Italy). We're also adding in broccoli sautéed with golden raisins and red chile flakes, which add sweetness and a hint of heat. Served on the side, a simple tomato sauce for dipping balances out the rich stromboli.



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



22 oz
PLAIN PIZZA
DOUGH



1 15-oz can
TOMATO SAUCE



1 bunch
OREGANO



1/2 lb
FRESH
MOZZARELLA
CHEESE



4 cloves
GARLIC



1 lb
BROCCOLI

KNICK KNACKS:



3 Tbsp
GOLDEN RAISINS



1 oz
PECORINO
ROMANO CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1/2 cup
PART-SKIM
RICOTTA CHEESE



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1 Prepare the ingredients & season the ricotta:

- Remove the dough from the refrigerator to bring to room temperature.
- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Roughly chop the broccoli.
- Roughly chop the raisins.
- Peel and roughly chop the garlic.
- Cut the mozzarella cheese into ¼-inch-thick pieces.
- Pick the oregano leaves off the stems; discard the stems.
- Grate the Pecorino cheese on the small side of a box grater.
- Place the ricotta cheese in a bowl; season with salt and pepper to taste.



2 Cook the broccoli:

- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccoli** and season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened. Add the **raisins, half the garlic, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add **½ cup of water** and cook, stirring occasionally, 5 to 7 minutes, or until the broccoli has softened and the water has cooked off. Turn off the heat. Season with salt and pepper to taste.



3 Assemble the stromboli:

- While the broccoli cooks, lightly oil a sheet pan. On a clean, dry work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** into a 16-inch by 10-inch rectangle. (If resistant, let rest for 5 minutes.) Carefully transfer to the prepared sheet pan. Rub the dough into the pan to coat the bottom in oil. Spread the **seasoned ricotta cheese** along the center of the dough, forming a 4-inch-wide rectangle. Evenly top with the **mozzarella cheese** and **cooked broccoli**. 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.

4 Bake the stromboli:

- Cut 5 evenly spaced slits on an angle across the top of the **stromboli**. Bake, rotating the sheet pan halfway through, 20 to 22 minutes, or until golden brown and cooked through. Remove from the oven and let stand for at least 2 minutes. Transfer to a cutting board.



5 Cook the tomato sauce:

- Once the stromboli has baked for about 10 minutes, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomato sauce** and **half the oregano**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until slightly reduced in volume. Season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.

6 Serve your dish:

- Cut the **baked stromboli** on an angle into 4 equal-sized pieces. Transfer to a serving dish. Garnish with the **Pecorino cheese** and **remaining oregano**. Serve with the **tomato sauce** on the side. Enjoy!