

RECIPE



PEPPER, SPINACH & BASIL STROMBOLI

INGREDIENTS:

- 1 large fresh pizza dough, store-bought
- 2 large red bell peppers, sliced
- 1 med yellow onions, thinly sliced
- 4 oz prosciutto, thinly sliced
- 3 cups baby spinach
- 1/4 cup pickled banana peppers, chopped
- 12 large basil leaves
- 1 1/2 cup shredded fontina cheese
- 2 tbsp olive oil, divided
- kosher salt
- fresh ground black pepper

DIRECTIONS:

Preheat oven to 425°. Line baking sheet with parchment paper and set aside.

In a large skillet, heat 1 tablespoon of olive oil over medium-high heat and add in the red bell peppers and onions. Cook, stirring occasionally, until softened, about 8 minutes. Season with kosher salt and fresh ground black pepper. Remove from heat and set aside.

On a lightly floured surface, roll the dough out into a rectangular shape. Layer the slices of prosciutto to cover the dough, then scatter the basil leaves around the dough. Top with the pepper/onion mixture, chopped banana peppers, baby spinach, and then the shredded fontina.

Start at the long side closest to you, and begin to tightly roll the dough into a cylinder. Carefully tucking in any filling. Pinch and tuck both ends closed and transfer carefully to the prepared baking sheet.

Brush with the remaining olive oil and bake for 20-25 minutes, or until crust is golden brown.

Let rest for 10 minutes before slicing.

Serves: 6


