



# Stromboli



## INGREDIENTS:

- 16 oz pizza dough ball
- 1-1/2 cup shredded mozzarella cheese
- 1-1/2 cup marinara
- 1-1/2 cup favorite filling
- 1 egg lightly beaten
- Fresh parsley

## DIRECTIONS:

- 1 Preheat the oven to 400 degrees. Line a sheet pan with parchment paper.
- 2 Roll the pizza dough into as close to a rectangle that covers the area of the sheet pan, leaving a 1 inch border.
- 3 Ladle marinara, cheese and favorite topping.
- 4 Roll the dough up, seal the edges and cut some vents on top.
- 5 Brush the lightly beaten egg over the top and sides of the dough.
- 6 Bake for 15-20 minutes or until stromboli is golden brown and cheese is melted.
- 7 Sprinkle with the parsley, let rest, slice and serve.