

STROMBOLI RECIPE

SERVES 2

INGREDIENTS: 1 NEAPOLITAN DOUGH, 1/4 CUP COOKED PULLED CHICKEN, 1/4 CUP SPINACH, 1/4 CUP COOKED OYSTER MUSHROOMS, 1/2 CUP MOZZ CHEESE, HEARTY SPRINKLING OF PARM CHEESE, OLIVE OIL, SALT, PIZZA SAUCE FOR DIPPING...**ALSO, USE WHATEVER FILLINGS YOU PREFER!**

COOKWARE: BAKING SHEET, PASTRY BRUSH, PARCHMENT PAPER

- Preheat oven to 450 degrees
 - Let dough come to room temp for about 30 mins
- Dust a pizza peel with flour and gently "wake-up" your dough by warming it up in your fingers (turn it into a disc, round and round in your hands)
- Roll the dough into a 10" disc using a rolling pin, you want it to be 1/4 inch in thickness
- Top the dough with mozz cheese, chicken/shrooms, parm cheese, then spinach (or get creative with your preferred fillings here)
 - tightly roll the pizza into a tube and fold the edges inward like an envelope
- Brush with olive oil and sprinkle with a couple pinches of salt
- Put onto parchment lined pan, and pop into oven on a rack that is in the lower 3rd towards the bottom
- Cook for 28-30 minutes, make sure it's golden brown! Let stand for 10 minutes before cutting and devouring