

Broccoli, Tomato, and Mozzarella Stromboli

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	pizza dough flour
1	pound	frozen chopped broccoli
2	cloves	garlic - minced
		coarse salt and pepper
1	cup	marinara sauce
1 1/2	cups	part-skim mozzarella - shredded
2	ounces	thinly sliced Genoa salami - chopped
1	tablespoon	olive oil

Preheat oven to 400. Line a large rimmed baking sheet with foil. Divide dough into 4 pieces. On a lightly floured surface, stretch out each piece into a 3x4" oval, then to a 6x8" oval.

Place broccoli in a strainer, and press to remove excess liquid. Transfer to paper towels and pat dry.

Scatter broccoli evenly over dough, leaving a 1/2" border. Sprinkle with garlic, and season with salt and pepper. Top with mozzarella, salami, and 1/2 cup marinara.

Starting at a shorter end, roll up each stromboli, and place, seam side down, on baking sheet. Using tip of paring knife, cut two slits in the top of each. Brush with oil. Bake until golden, 25-30 minutes. Serve with 1/2 cup marinara for dipping.