

RECIPE | PEPPERS



PEPPER AND ONION STROMBOLI



PURE-FLAVOR.COM

PEPPER AND ONION STROMBOLI



38 min

10 min | **28 min**
PREP. | COOKING



6-8



easy

INGREDIENTS

- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced into ringlets
- 1 lb** prepared pizza dough
- 1 lb** ground chicken
- ¾ cup** mozzarella cheese, shredded
- ½ medium** white onion, sliced
- 1** egg white, beaten
- 2 tsp** olive oil, divided
- 1 tsp** sesame seeds
- Salt and pepper, to taste

DIRECTIONS

- 1** In a pan over medium heat add one teaspoon olive oil and chicken. Add salt and pepper to taste. Cook the chicken for 3 minutes then set aside.
 - 2** Reduce heat to low and add olive oil and onions, cooking until translucent. Add the peppers and simmer on medium-low for 5 minutes or until tender. Set aside to cool.
 - 3** Preheat the oven to 500°F. Roll out the dough on a floured sheet of parchment to a 16x10 inch rectangle.
 - 4** Fill the dough with cooled pepper mixture leaving about an inch border from the edge. Next, add the chicken on the pepper mixture, then top with cheese.
 - 5** Fold one long side of the dough over to cover the filling and seal edge. Then fold the short edges under to seal completely.
 - 6** Lay the folded bread seam-side down on the pan. Cut small vent holes on the top and brush with egg white. Top with sesame seeds.
 - 7** Bake for 10 minutes, then reduce the heat to 375°F and cook for 10 minutes longer, until golden brown on top. Cut into pieces to serve.
- Pro Tip: Serve with Cloud 9® Tomato Dip