



RECIPE | PEPPERS

PEPPER AND ONION STROMBOLI



38 min

10 min
PREP.

28 min
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

PURE-FLAVOR.COM

