



STROMBOLI SANDWICH

An Italian Classic - diced turkey ham, sweet pepper rings, and melty cheese, all wrapped inside of a Rich's whole grain dough.

Yield: 1 Stromboli



INGREDIENTS

1 Each **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)

1 oz Shredded Mozzarella Cheese

1 oz Diced Turkey Ham

2 tbsp. Sweet Pepper Rings

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to use.
- 2 Remove desired number of doughs from the case and place doughs between layers of oiled parchment pan liners on sheet pans. It is VERY important to cover the pan of dough with plastic to prevent dough from drying out during thawing.
- 3 Place the covered dough in the cooler to thaw 18-24 hours or overnight.
- 4 Allow covered thawed dough to rise at room temperature 2-3 hours until it is light and fluffy.
- 5 Stretch dough into an oval shape and place ½ oz. shredded mozzarella cheese in a line down the center of the dough circle. Top with 1 oz. diced turkey ham.
- 6 Fold over 1/3 of the dough and top with another ½ oz. shredded mozzarella cheese and 2 Tbsp. sweet pepper rings. Stretch the dough over the filling and pinch edges to seal.
- 7 Brush the top of the dough with oil and cut 3 slits through the layers to vent the sandwich. Place in a 350°F Convection Oven. Bake until center reaches 165°F, cheese is melted and crust is golden brown 12-15 min.
- 8 Serve sandwich warm.

This recipe provides 2.25 oz grain eq., 2 MMA, and 1/2 Red/Orange per 1 stromboli in accordance with USDA guidelines for child nutrition.
