

VEGETARIAN STROMBOLI

Makes one roll (4-5 servings)

Ingredients:

- 1 loaf bread dough, frozen
- 2 cups or 1 can (15 ounces) pizza sauce for topping

Filling

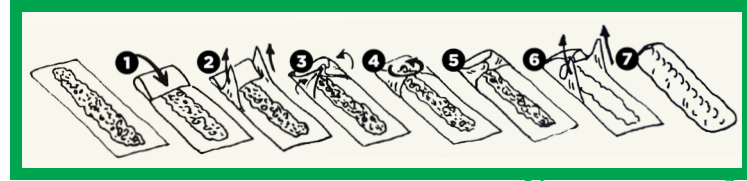
- 1 cup onions, chopped
- 1 cup green peppers, chopped
- 1 can (8 ounces) mushrooms, drained
- 1 cup shredded mozzarella cheese
- 1 cup shredded sharp cheddar cheese
- ½ cup grated parmesan cheese

Garnish

- 1 egg white
- 2 teaspoons mustard
- ½ teaspoon oregano

Instructions:

1. Thaw bread dough and allow it to rise, following instructions on the package.
2. Roll dough into a rectangle, approximately 6" x 18".
3. Combine onions, peppers, mushrooms and cheeses and spread mixture down the center of the dough.



4. Seal the Stromboli using the “campus twist”:
 - Step 1: Fold edge over
 - Step 2: Stretch two sides up
 - Step 3: Pinch together
 - Step 4: Twist in a semi-circle
 - Step 5: Press down to seal
 - Step 6: Pull up next section and repeat Steps 3-6 until the entire roll is sealed, as seen in Step 7
5. Place twisted side down on a lightly greased baking tray. Brush top with beaten egg white, then mustard. Sprinkle with oregano.
6. Bake at 350°F for 25-35 minutes. Slice diagonally into 4-5 servings.
7. Pour ¼ to ½ cup hot pizza sauce over each serving.

Recipe courtesy of Eat at State, Michigan State University

