

Salami & Spinach Stromboli

Servings: 4-5

From http://www.eatingwell.com/recipes/salami_stromboli.html

Ingredients

6 oz tomato paste
1 teaspoon minced garlic
1 lb prepared pizza dough, preferably whole-wheat
10 thin slices salami
5 slices part-skim mozzarella cheese
2 cups chopped baby spinach
1 teaspoon extra-virgin olive oil
Pizza sauce (for dipping)

Preparation

- 1) Preheat oven to to 425°F. Coat a large baking sheet with cooking spray.
- 2) Combine tomato paste and garlic in a small bowl. Roll dough out on a lightly floured surface into a rectangle. Spread the tomato paste mixture over the dough, leaving a 1/2-inch border around the edges. Place a layer of salami on the tomato paste; top with cheese and spinach. Starting at a long side, roll the dough into a cylinder. Pinch both ends shut to contain the filling. Using two spatulas, carefully transfer the stromboli to the prepared baking sheet, placing it seam-side down. Brush oil over the stromboli.
- 3) Bake until the crust is beginning to brown, 18 to 20 minutes. Let stand for 5 minutes before slicing into portions. Serve warmed pizza sauce on the side for dipping.