

Sandwiches

Tuscan Stromboli

Kathryn Friedl - Lawton, OK

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 5 minutes

Bake Time: 20 minutes

1 can Pillsbury refrigerated classic pizza crust

4 ounces cream cheese, softened

1/3 cup sun-dried tomatoes in oil, sliced

15 slices (1 1/2-inch size) pepperoni

2 tablespoons red onion, finely chopped

1/2 cup (from 14 oz can) artichoke hearts, drained and finely chopped

1 cup cooked chicken, diced

1 cup (4 oz) fresh mozzarella cheese, diced

1 teaspoon McCormick Italian seasoning

1 teaspoon McCormick garlic salt

1 teaspoon Crisco pure olive oil

1/2 teaspoon McCormick rosemary leaves

Preheat the oven to 400 degrees.

Line a cookie sheet with cooking parchment paper or spray with Crisco Original no-stick cooking spray.

Unroll the crust dough. Press the dough into a 15x9-inch rectangle.

In a small bowl, combine the cream cheese and sun-dried tomatoes. Mix well. Spread over the dough to within 1/2-inch of the edges.

Top with the pepperoni, onion, artichokes, chicken and mozzarella cheese. Sprinkle with the Italian seasoning and 1/2 teaspoon of the garlic salt.

Starting on one long side, roll up. Press the seam firmly to seal. Place on the cookie sheet, seam side down.

Brush the top with olive oil. Sprinkle with the remaining 1/2 teaspoon of garlic salt and the rosemary. Press the rosemary into the dough.

Bake 20 to 30 minutes or until deep golden brown. Cool for 10 minutes.

Per Serving (excluding unknown items): 111 Calories; 8g Fat (62.2% calories from fat); 9g Protein; 2g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 81mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 1 Fat.