

SPINACH, ARTICHOKE AND MEATBALL STROMBOLI



Our Spinach, Artichoke, and Meatball Stromboli is a fun and tasty meal for students! We fill whole wheat pizza dough with savory meatballs, creamy spinach and artichoke dip, and gooey mozzarella cheese. Baked until golden, this easy-to-eat roll-up is a hearty and balanced meal that kids will love. It's a great way to offer a delicious and exciting option on your K-12 menu!

Ingredients:

- 1 whole wheat pizza dough ball
- ¾ cup Spinach & Artichoke Dip **#461740**
- ⅔ cup non-fat plain Greek yogurt
- 20 beef meatballs
- 6 oz. shredded mozzarella cheese

Instructions:

1. One day before service: Slack out the pizza dough by placing dough ball on sheet pan to thaw in cooler.
2. The morning of service: Pull pizza dough from cooler and set aside until needed – it works best at room temperature.
3. Mix spinach and artichoke dip with Greek yogurt. Set aside.
4. Roughly chop thawed meatballs into bite sized pieces. Set aside.
5. Spray sheet pan with nonstick spray.
6. Roll out pizza dough into a flat layer or put through a dough sheeter.
7. Spread yogurt mixture evenly onto dough using a spatula.
8. Evenly top with chopped meatballs.
9. Evenly sprinkle with mozzarella cheese.
10. Roll stromboli into log shape and place on sheet pan with the fold face down on the pan.
11. Bake at 350 degrees F for 30 minutes or until the top is golden brown CCP: Heat to 165° F or higher for at least 15 seconds.
12. Cut into 8 pieces for service.

Product	Description	Code #	Pack Size
 Gordon Choice® Spinach Artichoke Dip	Elevate your appetizer menu with this crowd-pleasing classic! Our rich and creamy Spinach Artichoke Dip is crafted with a velvety blend of mozzarella, provolone, Parmesan, and Romano cheeses. Tender artichoke hearts and spinach add pops of color and freshly crafted flavor. <div>   </div>	461740	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE