

# Roll with it!

KitchenKid.com's **Samantha Saffir Barnes** shares her recipe for a Super Bowl sure thing. **Stromboli** is easy to cook, delicious to eat, and fun for make-your-own parties

## Directions

Preheat oven to 400°

- 1 On a lightly floured surface, cut the dough in quarters and roll out one section into a medium-sized rectangle.
- 2 Top with a 1/4th of the provolone and salami. Optional: Sprinkle with a pinch of oregano.
- 3 Beginning with a corner, roll up dough to form a log. Tuck in and pinch ends closed to seal.
- 4 Brush top and sides lightly with egg white, and poke two steam holes on top.
- 5 Transfer stromboli—seam-side up—to parchment-lined or greased baking sheet. Repeat with remaining dough quarters.
- 6 Bake until top is golden and inside oozes with cheese, about 20–25 minutes.
- 7 Cut in slices and serve with warm marinara sauce. ●

### What you need:

- 1 lb. fresh pizza dough at room temperature
- 4 oz. provolone cheese, sliced or shredded fine
- 4 oz. thinly sliced salami, pepperoni, or Capicola ham
- 1 egg white, beaten
- Non-stick spray or parchment paper
- Cookie sheet
- Marinara sauce for dipping



Kitchen Kid founder and chef **Samantha Saffir Barnes** is a former educator turned culinary coach.

Her program Classroom Cooks is a hands-on after-school curriculum that engages children in grades K-8 in a tasty pursuit of learning.



**TIP** For a veggie option, use wheat dough, sharp cheddar cheese, and 1 cup chopped broccoli florets. Season with salt and pepper.

