



**Name:** Gabriella Flamini

**Recipe Title:** Burrito Stromboli

**Recipe Ingredients:**

- 1 ball or roll of pizza dough
- 1 lb ground chicken
- 1 packet Old El Paso taco seasoning
- 1 cup diced onions
- 1 cup Tostitos mild salsa
- 4oz shredded Mexican Mix cheese
- Olive oil
- Sour cream
- Guacamole

**Recipe Instructions:**

1. Preheat oven to 350 degrees
2. Mix ground chicken, taco seasoning, onions, and salsa. Cook thoroughly on medium heat in pan.
3. Roll out pizza dough into a rectangle.
4. Cover pizza dough in a layer of cheese.
5. Put chicken mixture on top of cheese layer.
6. Gently roll in short sides of dough to form a seal around filling. Starting on long side of dough, carefully roll into one third of Stromboli. Using parchment, roll dough again until reaching opposite end. Pinch together and place seam side down.
7. Cover a baking sheet in a layer of olive oil. Place the Stromboli on the baking sheet and flip it over, coating it in olive oil.

- 8.** Bake for 20 minutes.
- 9.** Let cool for 10 minutes and serve with a dollop of sour cream and guacamole.