

Stromboli

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Serves 2, 8 FSP per serving

- 2/3 cup self rising flour
- 1/2 cup FF, plain, Greek yogurt
- 1 tsp garlic powder
- 1/2 cup part skim mozzarella, shredded
- 6 Tbsp pizza/red sauce**
- 14 slices turkey pepperoni

1. Mix flour, yogurt and garlic powder together in a bowl until well combined. Knead dough for about 20 seconds.
2. Divide dough into 2 equal portions
3. On a piece of parchment paper sprayed with non stick spray, roll out dough into a 6 inch circle.
4. Sprinkle 1/4 cup of cheese on the top half of each dough circle.
5. Top cheese with about 2-3 Tbsp of red sauce.
6. Add 7 pieces of pepperoni to each stromboli.
7. Using the parchment paper as a guide, bring the dough up and over to cover the filling. Fold over edge of dough and pinch to seal. If it is sticky, dip your fingers in a bit of flour.

8. Brush dough with a beaten egg.
9. Air fry at 325 for about 10 minutes, turning over the last 2-3 minutes. Or bake in a pre heated 400 degree oven for about 12 minutes.
10. Serve with marinara for dipping

Watch me make the stromboli here: <https://youtu.be/A2iJwKpPYJ4>

***I use the zero point marinara sauce from the Skinnyish Dish. Here is the link:

<https://theskinnyishdish.com/crockpot-marinara/>