

Chicken and Wisconsin Fontina Stromboli

By Inspired by Chef Kristine Subido

Servings: 6

Ingredients:

2 pounds, 4 ounces refrigerated prepared pizza dough
3 cups cooked chicken*, shredded
3 cups baby arugula
1 large onion, sauteed or caramelized
3 cups (12 ounces) Wisconsin Fontina Cheese, shredded
1 egg beaten with 1 tablespoon water

*You may use store-bought rotisserie chicken

Cooking Directions:

Preheat oven to 375°.

Divide the dough into 6 equal round pieces. Cover with a towel and let rest while you prepare the filling.

For filling, combine the chicken, arugula, onion and Fontina. Season to taste. Place dough ball between 2 sheets of floured parchment paper. Roll into 12-by-6 inch rectangle. Repeat with remaining 5 dough balls.

On each rectangle spread 1/6 of the filling, leaving a 1/2 inch bare border. Brush bare dough border with the egg/water mixture. Roll dough jelly-roll fashion, tucking in sides and ends to form cigar shape. Brush with egg/water mixture and place on baking sheets greased with cooking spray. Bake for 20-30 minutes or until golden brown. Let rest 10 minutes before serving. If preferred, serve with Italian tomato or marinara sauce.



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