DISTRICT 5 4-H FOOD SHOW
RECIPE SUBMISSION PAPERWORK

CONTESTANT NAME: Helena Bautista-Mathias					
CATEGORY *Please check one*	☐ Appetizer	☒ Main Dish	☐ Side Dishes	☐ Healthy Desserts	
COUNTY					
AGE DIVISION	☐ Junior	☐ Intermediate	☒ Senior		

Name of Recipe: Stromboli		
Prep Time:	**Cook Time:**	**Cost:**

Type Recipe Here:

INGREDIENTS
- 1 13.8 oz. refrigerated pizza crust dough
- 1/2 cup pizza sauce
- 1/2 lb. lean ground beef
- 4 oz. mozzarella cheese
- 1/4 cup red and yellow diced bell peppers
- 1/4 teaspoon dried italian seasoning

INSTRUCTIONS
1. Preheat oven to 400 degrees. Brown the ground beef in a skillet. Remove seeds from peppers and dice the peppers. Roll the pizza dough out and stretch it out on a greased cookie sheet until it is 12 x 8 inches. Spread the pizza sauce leaving about 2 inches from the edge. Top with ground beef, the mozzarella cheese, then the bell peppers and end with the Italian seasoning.
2. Fold the pizza dough together and pinch to seal. Take the ends and pinch them together and fold the ends underneath the rest of the stromboli.
3. Bake for 15-20 minutes or until golden brown on top. Serves 6.

By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.

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