

BARBECUE CHICKEN CHEDDAR AND BACON STROMBOLI

Perfect recipe for leftover meat from your BBQ supper

3 cups boneless bbq chicken

1 ½ cups bbq sauce

4 slices of cooked bacon

1 ½ cups cheddar cheese

½ cup green onions

1 cup spinach (optional)

Bread dough – one loaf worth of your favourite recipe

[Vegeline](#) Spray

Egg wash (1 egg with ¼ cup water mixed)

Preheat oven to 375 degrees

Attach your [Slicer/Shredder](#) with large grating disc to your [Bosch Mixer](#). Feed the chicken, bacon, cheese and green onions through the shredder. Remove the shredder lid and mix in the bbq sauce using a spatula.

Press the dough (which has already been raised) into an 8" x 10" rectangle. Do not make the dough too thin.

Spread the bbq chicken mixture on the dough to within an inch of the edges. If using spinach, sprinkle over the top.

Start rolling the dough from the long side and use the egg wash to seal and pinch the ends closed.

Spray a baking sheet with [Vegeline](#) and place the Stromboli, seam side down on the baking sheet.

Bake for 20 minutes or until light golden brown and internal temp has reached 195 degrees

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