



## Buffalo Chicken Stromboli

READY IN



85 min.

SERVINGS



4

CALORIES



822 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 0.3 cup cheese blue crumbled
- 3 tablespoons sauce of the chicken from the turbo broiler redhot®
- 17.3 ounce puff pastry thawed pepperidge farm®
- 2 cups chicken shredded cubed cooked

### Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat the oven to 400 degrees F. Stir the chicken, cheese and hot sauce in a medium bowl.
- Unfold the pastry sheet on a lightly floured surface.
- Roll the pastry sheet into a 10x14-inch rectangle.
- With the short side facing you, spoon the chicken mixture down the center of the pastry. Fold 2 opposite sides of the pastry to the center over the filling and press to seal.
- Place the pastry, seam-side down, onto a baking sheet. Tuck the ends under to seal.
- Bake for 30 minutes or until the pastry is golden brown.
- Cut the pastry in quarters to serve.

## Nutrition Facts



## Properties

Glycemic Index:20.75, Glycemic Load:29.99, Inflammation Score:-4, Nutrition Score:17.236956488827%

## Nutrients (% of daily need)

Calories: 822.27kcal (41.11%), Fat: 53.78g (82.73%), Saturated Fat: 14.67g (91.68%), Carbohydrates: 55.5g (18.5%), Net Carbohydrates: 53.66g (19.51%), Sugar: 0.95g (1.06%), Cholesterol: 58.83mg (19.61%), Sodium: 799.76mg (34.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 28.26g (56.53%), Selenium: 48.12µg (68.74%), Vitamin B3: 10.71mg (53.57%), Vitamin B1: 0.53mg (35.59%), Manganese: 0.61mg (30.55%), Vitamin B2: 0.48mg (28.36%), Folate: 102.17µg (25.54%), Phosphorus: 240.62mg (24.06%), Iron: 4.01mg (22.29%), Vitamin K: 19.94µg (18.99%), Vitamin B6: 0.33mg (16.34%), Zinc: 1.94mg (12.92%), Copper: 0.18mg (9.15%), Magnesium: 36.26mg (9.06%), Vitamin B5: 0.83mg (8.26%), Fiber: 1.84g (7.36%), Potassium: 256.69mg (7.33%), Calcium: 65.21mg (6.52%), Vitamin B12: 0.31µg (5.1%), Vitamin E: 0.68mg (4.55%), Vitamin A: 94.3IU (1.89%)