

Simple Stromboli

Prep: 15 mins | Cook: 20 mins | Total: 35 mins
4-6 servings | 578 calories

INGREDIENTS

1 pizza crust (recipe here)
2 Tbsp flour
1/4 lb pepperoni
4 slices provolone
6 slices ham
8 slices salami

Topping:

2 Tbsp olive oil
2 Tbsp sesame seeds
2 tsp Italian seasonings
2 Tbsp Parmesan cheese
1 tsp red pepper flake
1 tsp garlic powder
pizza sauce for dipping



DIRECTIONS

1. Preheat oven to 400 degrees.
2. Flour surface and roll out dough and stretch into a rectangle. Cut into 4 rectangles.
3. Layer each rectangle; 6 slices of pepperoni, 1 slice of cheese, 1 1/2 ham slices, and 2 slice salami.
4. Start at one corner and roll to meet other corner, middle should be thick. Fold ends under to seal.
5. Smooth olive oil over the top of each.
6. Mix together topping seasonings and sprinkle on to oiled Stromboli.
7. Bake 18-30 minutes until top are golden brown.
8. Slice in half, allow time to cool. Serve with pizza sauce for dipping.

TIPS

- I love that these are simple enough to really "stuff" with anything you have on hand.
- Last minute meal, I only had mozzarella cheese sticks & pepperoni... Pizza crust recipe and they were instant pizza sticks!
- Do not overcook; crust will dry out when overcooked!
- Let the kids fill their own Stromboli with which ever items they like best.

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