

❖ HAPPY MOM LIFE LAB ❖

Stromboli



Prep time: 10 minutes

Serves: 6-8 as an appetizer

Pairs well with: frosty cold beer and a veggie plate with dip

Ingredients:

- 1 lb purchased or prepared pizza dough
- ½ lb fresh deli sliced ham
- 1/3 lb fresh deli sliced Genoa Salami
- 6 slices of provolone cheese
- 1 ½ cup shredded mozzarella cheese
- ½ tsp dried parsley
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ tsp. red pepper flakes (optional)
- 14 oz. jar of your favorite pizza sauce

Egg Wash:

- 1 egg
- ½ tsp water



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Stromboli Continued



Method:

1. Preheat your oven to 375 degrees and line a baking sheet with parchment paper.
2. Divide your dough in half equally and stretch out each half into a 5x14 oblong piece and set them side by side onto your prepared baking sheet.
3. Down the middle of each of your prepared dough pieces, arrange the ham slices down each center leaving a couple inches at each end for sealing it up later.
4. Next, top the ham with salami pieces, then provolone, followed by shredded mozzarella.
5. Sprinkle the dried parsley, oregano, basil, and red pepper flakes over your cheeses.
6. Moisten all edges of the dough with water and bring the long edges together towards the center and crimp them up to seal. Seal up your edges at each end, by bring them towards the center and crimping them tightly. You should have two sealed oblong stromboli's.
7. Next, gently turn them over so the seam sides are facing down onto parchment paper.
8. Make your egg wash by mixing together the egg and water in a small bowl.
9. Brush each Stromboli liberally with the egg wash to make the crust nice and crispy.
10. Bake for 25-30 minutes or until the dough is starting to get golden brown.
11. Meanwhile, gently warm up your pizza sauce on the stovetop, pour into a serving bowl.
12. Once the Stromboli 's are done, cut them into pieces, and place them onto a patter with the warmed pizza sauce for dipping.

Notes:

- Pepperoni can be easily be swapped out for the Salami.
- Classico fire roasted pizza sauce is recommended for the pizza dipping sauce, but even a good marinara can be used as a substitute for the pizza sauce in a pinch. Cento brand pizza sauce is another good option or Trader Joe's fresh pizza sauce freezes well.
- Make sure all of your edges are crimped tightly so the cheese doesn't melt out when baking.
- All different hams can be used for this. Honey roasted, black forest, or any regular ham will do!
- You can omit the egg wash step, but your dough will not have that shiny crispy crust. Alternatively, you can brush olive oil over your dough instead of the egg wash for a similar result.

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