

# ITALIAN STROMBOLI



## Ingredients:

1 tube of Pillsbury pizza crust

8 slices of deli ham

10 slices of Genoa salami

12 slices of sandwich pepperoni

8 slices of provolone or mozzarella cheese  
(or shredded cheese)

2 tablespoons of butter

## Instructions:

1. Preheat oven to 375°F (190°C).
2. Roll out the pizza crust onto a baking sheet lined with parchment paper.
3. Layer the ham, salami, pepperoni, and cheese evenly over the dough, leaving a 1-inch border.
4. Gently roll the dough into a log, starting from the long side, tucking in the ends as you go.
5. Place seam side down. Cut shallow slits on top for steam to escape.
6. Melt butter and brush it over the top of the stromboli.
7. Bake for 18–22 minutes, or until golden brown and cooked through.
8. Let rest 5 minutes before slicing. Serve warm.