

Spiral Stromboli

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Servings: 4

Preparation Time: 10 minutes

Bake Time: 25 minutes

1 tube (11 oz) refrigerated crusty French loaf bread dough

3/4 cup part-skim mozzarella cheese, shredded

3/4 cup Cheddar cheese, shredded

1/4 pound deli salami, thinly sliced

1/4 pound deli ham, thinly sliced

1/4 cup roasted red peppers, chopped OR one jar (2 oz) pimientos, drained

1 tablespoon butter, melted

2 tablespoons Parmesan cheese, shredded

Preheat oven to 375 degrees.

Unroll the bread dough and pat into an 11x12-inch rectangle.

Sprinkle with mozzarella and cheddar cheese to within 1/2-inch of the edges. Top with the meat and red peppers.

Roll up jelly-roll style, starting with a short side. Seal the seam and tuck the ends under.

Place seam-side down on a greased baking sheet. Brush with butter. Sprinkle with Parmesan cheese.

Bake for 25 to 30 minutes or until golden brown.

Slice with a serrated knife.

Per Serving (excluding unknown items): 161 Calories; 11g Fat (61.9% calories from fat); 8g Protein; 8g Carbohydrate; 0g Dietary Fiber; 32mg Cholesterol; 305mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1 1/2 Fat.