

Super Bowl Stromboli

Alison Ladman - For The Associated Press
Palm Beach Post

Servings: 10

Preparation Time: 30 minutes

Bake Time: 50 minutes

1 tablespoon olive oil

2 cups raw vegetables (such as peppers, onions or mushrooms), chopped

2 cloves garlic, minced

1/4 cup Kalamata olives, drained and chopped

1 tablespoon capers, drained and chopped

1 teaspoon dried Italian herb blend

salt

ground black pepper

20-ounce ball of pizza dough

10 ounces sliced deli meat (such as salami and ham)

1 cup provolone or mozzarella cheese, grated

Coat a large baking sheet with cooking spray.

In a large skillet over medium-high, heat the oil. Add the vegetables and garlic. Saute' until tender and any liquid has evaporated, 5 to 10 minutes depending on your choice of vegetables.

Stir in the olives, capers and herb blend. Season with salt and pepper, then set aside to cool slightly.

On a lightly floured surface, roll out the dough to a 12x16-inch rectangle.

Arrange the sliced meat over the dough, leaving a one inch border on the longer sides, as well as the end farthest from you.

Spread the cooked vegetables over the meat. Sprinkle with the cheese.

Starting with the side closest to you, roll the stromboli up like a log. Pinch the seam and ends to seal. Transfer the log to the prepared baking sheet with the seam on the bottom. Using a paring knife, make three deep slits in the top of the loaf.

Preheat the oven to 375 degrees. Allow the stromboli to rest for 20 minutes while the oven heats.

Bake for 40 to 50 minutes or until a meat thermometer inserted at the center reads 180 degrees. The outside should be golden brown and should sound hollow when tapped.

Allow to cool for at least 20 minutes before slicing.

Per Serving (excluding unknown items): 29 Calories; 3g Fat (91.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 102mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.