



HAM & CHEESE STROMBOLI BITES

FEED YOURSELF OR FEED A CROWD WITH DELICIOUS HAM, CHEESE AND SPINACH BLANKETED IN FRESHLY BAKED BREAD. THIS RECIPE CAN EASILY BE DOUBLED OR PREPPED IN ADVANCE, AND CAN SERVE MORE PEOPLE WHEN MADE BITE SIZED FOR APPETIZERS.

PREP TIME:

20 MIN

COOK TIME:

25 MIN

TOTAL TIME:

45 MIN

SERVES:

4 PEOPLE

INGREDIENTS

- 1 lb Frick's ham, sliced
- 1.5 lb. pre-made pizza dough
- 8 oz provolone cheese
- 2 chopped Roma or Juliet tomatoes
- 3 oz arugula/spinach mix
- Milk or a beaten egg
- Sliced onion and mushrooms (optional)

INSTRUCTIONS

1. Roll out the dough until it's thin, about 1/4" thick or so.
2. Top the dough with the ham and then cheese, leaving about 1/2" - 1" of space around the edges.
3. Put the arugula/spinach mix and tomatoes on top. You could also add onion or mushrooms. For cutting into bites, the stromboli needs to be firm, so be careful not to add too much.
4. Gently lift one long side of the stromboli and lay it over about a third of the filling. Hold the filling while you fold to keep it from sliding out of place. Fold it another third - it won't be completely rolled at this point. Brush the edges that aren't rolled yet with water to help the seams shut. Then lift the unrolled edges, put them on top of the rolled part and pinch all the seams closed.
5. Oil a large baking sheet and move the ham and cheese stromboli onto it. Cut slits across the stromboli top. Slits help the stromboli vent and make cutting the baked stromboli easier.
6. Brush the stromboli with milk or a beaten egg, then bake at 400°F until golden brown (about 20-25 min.).
7. Let the stromboli cool for at least 5 min. before cutting, allowing the filling to firm up a bit. If serving the stromboli as an entree, just slice using the slits as a guide. If serving stromboli bites as an appetizer, put 3 or 4 toothpicks in a row in between each slit. Cut using the slits as a guide, then cut each stromboli slice into 3 or 4 bites with a toothpick in each.

An Angi Schneider with Schneider Peeps creation.

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