Tara's favorite STROMBOLI

Ingredients

Frozen Bread Dough
Deli cut Chicken
Deli cut Ham
Deli cut Turkey
Pepperoni
Mozzarella or Italian blend cheese
Onion (diced)
Green Pepper (diced)
Egg
Italian Seasoning
Garlic Salt

Pre-heat oven: 350

Instructions

- 1. Spray cooking sheet with non-stick spray, set out bread dough and cover with plastic wrap to thaw and let rise (takes around 5-7 hours)
- 2. Roll out dough into a rectangular shape and make diagnol cuts along each side, about 2" long and 1" wide.
- 3. In middle of dough, layer in pepperoni, chicken, ham, and turkey. Then top with cheese and diced onion and peppers; repeat all layers.
- 4. Crisscross dough pieces and tuck into sides
- 5. In a small bowl, create an egg wash by whisking egg and then brushing all over top of dough.
- 6. Sprinkle with Italian seasoning and garlic salt as desired.
- 7. Cook for 30 40 minutes, or until dough turns golden brown
- 8. Optional: serve with marinara dipping sauce