Antipasto Squares

Savannah · 28/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

10

Description

These clever antipasto squares are made by topping crescent roll dough with layers of roasted red bell pepper deli meats and sliced cheese topped with another layer of dough and baked until golden cheesy and delicious

Ingredients

— - 2 (10 ounce) cans refrigerated crescent dinner rolls - ¼ pound thinly sliced boiled ham - ¼ pound thinly sliced provolone cheese - ¼ pound thinly sliced Swiss cheese - ¼ pound thinly sliced Genoa salami - ¼ pound thinly sliced pepperoni sausage - 1 (12 ounce) jar roasted red peppers

— drained

— cut into thin strips - 3 eggs - 3 tablespoons grated Parmesan cheese - ½ teaspoon ground black pepper

Instructions

1. Preheat the oven to 350 degrees F (175 C). Unroll one package of crescent roll dough; arrange in the bottom of a 9x13 inch pan. Layer ham
2. provolone cheese
3. Swiss cheese
4. salami
5. pepperoni
6. and red peppers on top of dough. Beat eggs lightly in a bowl; stir in Parmesan cheese and black pepper. Pour 3/4 of the egg mixture over peppers. Unroll remaining dough and arrange over the top of the peppers; brush with remaining egg mixture. Cover with aluminum foil. Bake in the preheated oven for 25 minutes. Remove foil and bake until dough is fluffy and golden brown
7. another 10 to 20 minutes. Cut into squares; serve warm
8. or at room temperature. germanyjess