

Ham and Cheese Stromboli

Savannah · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

8

Description

A pizza in half much better than calzones Had them all over in the Italian areas in Philadelphia growing up
Serve with spaghetti sauce or Ranch dressing

Ingredients

- - 2 (16 ounce) packages refrigerated pizza crust dough - 1 (28 ounce) jar spaghetti sauce - ¼ pound cooked ham
- sliced - ¼ pound Capicola sausage
- sliced - ¼ pound salami
- sliced - ¼ pound pepperoni sausage
- sliced - garlic powder to taste - ¼ pound mozzarella cheese
- shredded - 1 onion
- sliced - 6 mushrooms
- sliced - 1 green bell pepper
- sliced

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Let dough rise according to package instructions
2. then punch down
3. and divide into 4 pieces. On a floured surface
4. roll each piece of dough into a long oval shape. Spread each with sauce
5. then layer with ham
6. capicola
7. salami
8. and pepperoni. Sprinkle with garlic powder
9. then top with mozzarella
10. onion
11. mushrooms and bell pepper. Bring the long sides together over the center
12. and pinch together to seal. Turn over
13. so that the seam is on the bottom
14. and place on an ungreased baking sheet. With a sharp knife
15. cut 3 diagonal slices to allow the steam to escape. Bake in preheated oven for 20 to 30 minutes
16. or until golden brown.