



Meat and Veggie Stromboli

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

I got this recipe from a friend of a friend It is so easy to make and can be customized to your liking by adding any of your favorite meats andor veggies

Ingredients

- - 1 (1 pound) loaf frozen bread dough
- thawed - 2 tablespoons grated Parmesan cheese - 2 tablespoons vegetable oil - 2 egg yolks - 1 teaspoon dried parsley - 1 teaspoon dried oregano - ½ teaspoon garlic powder - ¼ teaspoon ground black pepper - 5 slices pepperoni - 5 slices Virginia baked ham - 5 slices provolone cheese - 2 teaspoons vegetable oil
- or as needed - ¼ cup chopped green bell pepper - ¼ cup chopped onion - ¼ cup sliced fresh mushrooms - 2 egg whites - 1 teaspoon grated Parmesan cheese - ¼ teaspoon Italian seasoning

Instructions

1. Place thawed bread dough in a bowl in a warm area and let rise until doubled in size
2. 30 to 60 minutes. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet. Spread dough into a large rectangle on the prepared baking sheet. Mix 2 tablespoons Parmesan cheese
3. 2 tablespoons vegetable oil
4. egg yolks
5. parsley
6. oregano
7. garlic powder
8. and black pepper together in a bowl; spread mixture onto dough. Top Parmesan mixture layer with pepperoni
9. ham
10. and provolone cheese. Heat 2 teaspoons vegetable oil in a skillet over medium heat; cook and stir green bell pepper
11. onion
12. and mushrooms in the hot oil until tender
13. 5 to 10 minutes. Spoon mixture over provolone layer. Roll dough around the filling and place stromboli
14. seam side-down
15. onto the baking sheet. Brush the top of stromboli with egg whites; sprinkle 1 teaspoon Parmesan cheese and Italian seasoning over stromboli. Bake in the preheated oven until dough is golden brown
16. 30 to 40 minutes.