

Stromboli

A quick and easy Stromboli filled with savory meats and cheeses, perfect for a tasty dinner. This recipe serves 4 with straightforward steps anyone can follow.


35 min

Total time

Easy

Difficulty

600

kcal / serving

Ingredients

- 1 sheet of store-bought pizza dough
- 2 oz sliced pepperoni
- 2 oz sliced ham
- 1/2 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 2 tbsp marinara sauce
- 1 tsp olive oil
- 1/2 tsp Italian seasoning

Steps

- 1 Preheat oven to 400°F (200°C).
- 2 Roll out the pizza dough on a lightly floured surface into a rectangle.
- 3 Spread marinara sauce evenly over the dough, leaving a small border.
- 4 Layer pepperoni and ham evenly over the sauce.
- 5 Sprinkle mozzarella and Parmesan cheese on top.
- 6 Sprinkle Italian seasoning over the fillings.
- 7 Roll the dough tightly from one long edge to the other, sealing the edges with a little water.
- 8 Place the rolled stromboli seam side down on a baking sheet.
- 9 Brush the top with olive oil.
- 10 Bake for 20-25 minutes until golden brown.
- 11 Let cool for 5 minutes before slicing into 4 pieces.