

Italian Stromboli or Pizza Roll Ups

½ pound thinly sliced deli ham
1 cup shredded mozzarella cheese
1/3 cup sliced black olives
1 ½ cup fresh baby spinach
1/3 cup diced red onion
1 ½ tsp. oregano and basil mixed or your favorite pizza or pasta spice
1 large egg
Freshly grated parmesan cheese (opt)



Preheat the oven to 375 degrees.

- 1. Mix your dough according to instructions. Roll it into a rectangle about 1/3 inch thick.**
- 2. Spread the ingredients uniformly on your bread dough to about an inch along each edge.**
- 3. Whisk 1/2 tablespoon of water with your egg to create an egg wash. Brush the egg wash along one of the long sides.**
- 4. Start rolling your dough from the long side without the wash. Roll completely and seal the edges where the wash meets the roll.**
- 5. Use the remaining egg wash to seal and pinch the ends closed and to brush over the top of the loaf for color.**
- 6. Place the loaf in a greased baking sheet and bake for 25-30 minutes or until dark brown and the internal temperature reaches 190 degrees with a thermometer.**

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