chattavore

CLUB SANDWICH STROMBOLI

Prep time: 10 minutes
Cook time: 10-15 minutes
Serves 4

- 1/2 pound pizza dough
- flour for rolling out dough
- 4 strips bacon, cooked and crumbled
- 4 ounces thinly sliced deli turkey
- 4 ounces thinly sliced deli ham
- 4 sandwich slices cheese of your choice (I used Muenster)
- 1 egg whisked with 1 tablespoon water, for egg wash
- honey mustard sauce for dipping

1. Preheat the oven to 450 degrees (if you have a baking stone, preheat it in the oven as well).
2. Roll out the pizza dough into a 10-12 inch long rectangle on a floured surface. I like to use parchment paper for rolling it out, which will make it easier to transfer the rolled stromboli to the baking pan.
3. Sprinkle the bacon evenly onto the rectangle of pizza dough. Shingle the turkey, ham, and cheese onto the pizza dough.
4. Roll the pizza dough up into a tight cylinder then seal the ends. Brush with the egg wash and place on a baking sheet or onto the preheated baking stone. Bake for 10-15 minutes, until lightly browned.
5. Remove the stromboli from the oven. Allow to stand for 5 minutes before cutting into slices. Serve with honey mustard dipping sauce.

Notes

Prep time does not include time to make pizza dough or cook bacon. You can buy pre-made pizza dough if you don't want to make your own.