

## This Italian hero Stromboli is perfect for Sunday ?

Adapted • Shared by Steve Janowicz

### Ingredients

- Pizza dough
- 2 tbsp melted butter
- Pizza seasoning (or garlic powder and dried basil)
- 4 tbsp grated Parmesan cheese, divided
- 6 slices mozzarella cheese
- 20 slices deli style pepperoni
- 15 ½ ounces deli sliced salami
- 3 ounces prosciutto
- 6 slices Provolone cheese
- 1 large egg, beaten with 1 Tbsp water
- Marinara sauce, for serving



### Instructions

1. Preheat the oven to 375°F (190°C).
2. Roll out the pizza dough on a sheet of parchment paper.
3. In a small bowl, combine the melted butter and pizza seasoning.
4. Brush half of the butter mixture over the rolled-out pizza dough, leaving a 1-inch border around the edges. Sprinkle 2 tablespoons of the Parmesan cheese over the buttered dough.
5. Layer the mozzarella, pepperoni, salami, prosciutto, Provolone evenly over the dough.
6. Brush the egg wash over three of the dough borders, leaving one long side dry. Starting from the wet long side and moving toward the dry long side, roll the stromboli tightly into a log. Pinch the seam closed and carefully tuck under the short sides of the dough to seal.
7. Use the parchment to transfer the stromboli into a baking sheet. Brush the top with the remaining butter mixture and sprinkle with the remaining 2 tablespoons of Parmesan. Use a sharp knife to cut diagonal slits along the top of the stromboli to vent.
8. Bake the stromboli for 25-30 minutes, or until the dough is golden brown and the cheese is melted. Remove from the oven and let cool for a few minutes.
9. Slice the stromboli crosswise and serve with marinara sauce for dipping.