



[Ham and Cheese Stromboli](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 35 Minutes

Serves: 2-4

Ham and Cheese Stromboli Ingredients:

- 13 oz Pizza Dough (canned pizza dough crust is 13.8oz, which is fine)
- 1 cup Ham, diced
- 1 cup Mozzarella Cheese, shredded
- 2 TBSP Onion, diced
- 1 Egg
- 2 TBSP Sesame Seeds
- Salt, to taste
- Pepper, to taste

Ham and Cheese Stromboli Directions:

- Preheat oven to 375°F.
- Rollout the pizza dough onto a baking sheet. Fix any wrinkles or tears by squeezing the dough together. You may need a dab of water to get it to stick closed.
- Lay the ham out evenly on the dough, in the center, forming a line, staying approximately 1 inch from the edges of the dough.
- Sprinkle the onion and cheese over the ham.
- Working from the bottom, fold the bottom portion of the dough up approximately $\frac{3}{4}$ of the way to the top so that it covers the ingredients. Fold the sides in, and then roll the Stromboli over the rest of the way to the top so that it sits seam down. With a sharp knife, cut 3 – 4 slits in the top of

the dough to allow steam to escape while baking.

- Beat the egg in a small bowl and with a pastry brush, brush the egg all over the top of the Stromboli.
- Sprinkle the salt, pepper and sesame seeds over the top so that it sticks in the egg wash.
- Bake for approximately 20 minutes or until the dough is cooked and the top is golden brown.
- Let the baked Stromboli rest out of the oven for 5 minutes before serving.