



Stromboli

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Still have Thanksgiving left-overs? This is a great idea for a snack or appetizer. All you need is premade pizza dough. I used a 12x16 rectangle, but you can make smaller ones for individual portions.

I made one with a left-over spinach casserole and the other with left-over turkey, stuffing and cranberry sauce.

All you do is make three rows of filling on the pizza dough from side to side. Roll the dough over the filling into a log shape, cut a few slits on the top, and brush with egg wash (an egg mixed with water or milk).

Bake at 350 degrees for about 20 minutes. Let it rest a few minutes before cutting into slices.

No left-overs? No problem! You can make any filling for your Stromboli. I like pepperoni with mozzarella cheese, or peppers and onions. You are only limited by your imagination. Have fun!