



## Classic Stromboli

MAKES 6 TO 8 SERVINGS

This is a more classic, meat-a-licious version of stromboli that's stuffed with deli cuts and provolone. It's a must-make for any football-related watch party, especially one that teenagers will be attending. (Don't leave out the pepperoncini—they make the stromboli sing!)

**2 tablespoons olive oil**

**One 1-pound loaf frozen bread dough, thawed**

**1/3 cup prepared pesto**

**6 ounces thinly sliced salami**

**6 ounces thinly sliced capicola or prosciutto**

**6 ounces large pepperoni slices**

**8 slices provolone cheese**

**8 fresh basil leaves**

**1/2 cup drained pepperoncini, chopped**

**1/3 cup grated Parmesan cheese**

**Mason Jar Ranch Dressing (page 84) or bottled ranch dressing or warmed marinara, for serving**

1. Preheat the oven to 400°F. Oil a sheet pan with 1 tablespoon of the olive oil and set aside.



2. Lightly flour a work surface and roll the bread dough into a large rectangle about 11 x 13 inches.



4. Lay the salami in a line down the center, overlapping the slices.



6. The pepperoni ...



3. Spread the pesto all over the surface, leaving a 1-inch border all around.



5. Do the same with the capicola ...



7. And the provolone!





8. Lay the basil leaves on top of the cheese . . .



12. And roll it up to enclose all the ingredients. Turn it seam side down.



16. Bake until deep golden, 23 to 25 minutes.



9. And sprinkle the pepperoncini over the basil.



13. Use a sharp knife to slice 5 vents across the top.



10. Fold in the short sides . . .



14. Brush the surface with the remaining olive oil . . .



11. Then fold up one of the long sides . . .



15. And sprinkle on the Parmesan.



17. Let the stromboli sit for about 5 minutes, then slice and serve with ranch dressing. (Look at that cheese!)

### GET CREATIVE!

*Other calzone fillings:* sautéed mushrooms, chopped black olives, Canadian bacon or ham, roasted red peppers, sliced red onions!