

RECIPE



PROSCIUTTO & SPINACH STROMBOLI

INGREDIENTS:

10-12 slices prosciutto
3 cups baby spinach, lightly packed
1 1/2 cups shredded fresh mozzarella
1 prepared pizza dough, either homemade or store bought
all-purpose flour

DIRECTIONS:

Preheat the oven to 400 degrees.

Prepare your board by tossing some all-purpose flour in the center and rubbing it around to spread it out. Roll out the dough into an oval shape using a floured rolling pin or using your hands to stretch out the dough. Whichever way is best for you.

Start to layer the ingredients. Place the slices of prosciutto on the rolled out dough, making sure to cover the entire surface. Next sprinkle the baby spinach throughout the surface and then top with the shredded mozzarella.

Begin to create the roll starting with the horizontal side closest to you. Tuck it firmly and continue to roll by stretching the dough a little before you make the next roll over. When you reach the center of the oval tuck in the sides and roll until you have an oblong shaped Stromboli.

Place on a non-stick baking sheet and lightly brush the top with olive oil. Bake for 20 minutes or until dough is lightly golden brown. Let sit for 5 minutes to set. Slice and serve.

Serves: 6


