Antipasto Squares

Description

Layers of roasted red bell pepper and deli meats cheeses are baked inside a crescent roll crust.



Summary

Yield: 10
Prep Time: 1 hour
Category: Sandwiches
Cuisine: American
Tags: Football Ham Pepperoni

Ingredients

- 2 can crescent rolls
- 1/4 lb sliced ham
- 1/4 lb provalone cheese
- 1/4 lb swiss cheese
- 1/4 lb Thuringer Salami
- 1/4 lb sliced pepperoni
- 12 oz roasted red peppers, drained and cut into thin strips, patted dry
- 3 eggs
- 3 tbsp grated parmesan cheese
- 1/2 tsp black pepper
- 1/4 lb shredded mozarella cheese
- 1/2 cup dried tomato pesto

Instructions

Preheat oven to 375 degrees.

Antipasto Squares

Unroll one package of crescent roll dough, and cover the bottom of a 9x13 inch pan.

Cover with a thin layer of dried tomato pesto.

Bake for 6 minutes.

Layer provolone cheese, salami, swiss cheese, ham, mozzarella, pepperoni, and red peppers, on top of the dough.

Sprinkle with small amount of garlic powder.

In a bowl, beat the eggs lightly, and stir in the parmesan cheese and black pepper.

Pour 3/4 of this mixture over the peppers.

Unroll the second package of dough, and place over the top of the peppers.

Brush with the remaining egg mixture.

Cover with aluminum foil.

Bake for 25 minutes in the preheated oven.

Remove foil, and bake another 20 minutes, or until dough is fluffy and golden brown.

Let set for 15 minutes.

Antipasto Squares

Cut into squares.

Serve warm, or at room temperature.

Notes

I often prepare the night before.

(First layer of cresent rolls, meats, and cheeses in a glass 9X13, cover with plastic wrap and put in fridge.)

This way all I have to do the day of the function is add the peppers, egg, top with crescent roll and bake.

Best thing about this dish, is it stays warm with minimal effort and is excellent served at room temp. Try it!