

Calzone

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Ingredients

1 loaf frozen bread dough
5-6 slices salami, sliced thin to medium
1 pkg. Frozen chopped broccoli(thawed and drained well)
5-6 slices provolone cheese
5-6 slices cooked ham
1 pkg. Frozen spinach (thawed and drained)
2 eggs (slightly beaten)
 $\frac{1}{4}$ cups Parmesan cheese
 $\frac{1}{4}$ teaspoon garlic, minced
3 cups mozzarella cheese
1 jar mild pepper rings
1 egg yolk, beaten
sesame seeds

Directions

Let frozen bread dough thaw approx. 3 hours. Roll out dough to 15x12 rectangle on greased jelly roll pan or cookie sheet.

In a bowl, mix spinach, the slightly beaten eggs, Parmesan cheese, and garlic, set aside.

Layer ingredients on the bread dough in this order; salami, broccoli, provolone cheese, ham, spinach mixture, mozzarella cheese and mild pepper rings.

When you have finished the layers, roll one side to the center then pull the other side up to center and make a seam as best you can. Flip the bread over so the seam is face down and seal the ends.

Cover with a towel and let set in a warm place for an hour to let dough rise. Brush the egg yolk over the top of the loaf; sprinkle 1-2 tablespoons of the sesame seeds over the top of the yolk mixture.

Bake 350 degrees for about 45 minutes or so until nice and brown on top, Cool for at least 15 minutes before cutting.

One loaf would feed about 4-6 people. Sever warm.