

HOMEMADE MEAT AND CHEESE STROMBOLI

NO IMAGE

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14964
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 12X16	1 Each		570826
HAM VIRGINIA BKD DELI SLCD	12 Ounce		680656
SALAMI HARD SLCD 4/Z	15 Slice		776260
CHEESE CHED MLD SHRD 4-5 LOL	3/4 Cup		150250
CHEESE MOZZ SHRD	3/4 Cup		645170

Preparation Instructions

Place sheet of pizza dough on a parchment paper-lined cookie sheet; cover and thaw overnight in the refrigerator. Remove pizza dough from the refrigerator and dock. Do not spray dough. Layer 3 stacks of 4 slices of Virginia ham down the lengthwise center 3rd, making sure to almost to the edge of the dough. Place 5 stacks of 3 slices salami on top of ham. Sprinkle with 1 1/2 cup of cheese. Bring the lengthwise sides of the pizza dough over the top of the meat and cheese and pinch dough edges together. Turn over so that the seam is face down on the parchment paper. Brush with butter and sprinkle with seasoning mixture listed below. Bake at 350 for 20-30 minutes until golden brown. SEASONING MIXTURE: Mix together 1 cup of Italian seasonings and 1/2 cup garlic powder.

Meal Components (SLE)

Amount Per Serving

Meat	2.969
Grain	3.333
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 6.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	487.17
Fat	17.75g
SaturatedFat	8.08g
Trans Fat	0.02g
Cholesterol	58.13mg
Sodium	1397.08mg
Carbohydrates	53.67g
Fiber	1.83g
Sugar	3.17g
Protein	28.13g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 218.25mg	Iron 3.72mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available