

# everything HOSPITALITY



## SALAMI, SPINACH, AND PROVOLONE STROMBOLI RING

Representing '5-Golden Rings', this irresistible ring of deliciousness is an awesome and unique addition to any table spread.

## RECIPE:

1 Lb. Pizza Dough Flour  
4 Oz. Thinly Sliced Salami  
4 C. Baby Spinach  
6 Oz. Thinly Sliced Provolone  
1 Tbsp Olive Oil  
1 Tbsp Sesame Seeds  
1 Mixed Green Salad

## INSTRUCTIONS:

### *how to make Salami, Spinach, and Provolone Stromboli Ring*

1. Heat oven to 375 Degrees F. and line a large baking sheet with parchment paper. On a lightly floured surface, roll the Pizza Dough into a 12- by 15-inch rectangle. Top with Salami, Spinach, and Cheese.
2. Starting from one of the long ends, tightly roll up the Pizza Dough to make a spiral log shape. Bring the two ends together to make a ring and press to seal.
3. Transfer to the prepared baking sheet.
4. Brush with the Oil and sprinkle with Sesame Seeds. Bake until golden brown, 35 to 40 minutes. Serve with salad, if desired.