

Antipasto Baked Squares

Prep Time: 15 minutes

Cook Time: 45 minutes

Ready in: 1 Hour

Yields: 20 servings

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

INGREDIENTS

2 (10 ounce) cans refrigerated Crescent Dinner Rolls
¼ pound thinly sliced boiled ham (can use Black Forest Ham)
¼ pound thinly sliced Genoa Salami
¼ pound thinly sliced Pepperoni Sausage
¼ pound thinly sliced Provolone cheese
¼ pound thinly sliced Swiss cheese
1 (12 ounce) jar roasted red peppers (**drained**, cut into thin strips)
4 eggs
3 Tablespoons grated Parmesan Cheese
½ teaspoon ground Black Pepper
Garlic Powder

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Lightly spray (PAM) 9X13 baking pan
3. Unroll one package of crescent roll dough and cover the bottom of pan. Bake for 6 minutes.
4. Layer Provolone cheese, Ham, Swiss cheese, Salami, Pepperoni and Red Peppers on top of the dough. **NOTE: Red peppers must be “dry” – prior to layering, place Red peppers between two paper towels and pat dry.**
5. In a bowl, beat the eggs lightly and stir in the Parmesan cheese and black pepper. Pour ¾ of this mixture over the peppers. Lightly sprinkle Garlic Powder over the mixture.
6. Unroll the second package of dough and place over the top of the peppers. Brush with the remaining egg mixture. Cover with aluminum foil.
7. Bake for 25 minutes in a pre-heated oven. Remove foil and bake another 20 minutes at 350 degrees F. or until dough is fluffy and golden brown. Cut into squares. Serve warm or at room temperature.

Enjoy!