

ITALIAN ANTIPASTO SQUARES

August 24, 2023

- 2 cans Crescent Rolls (8 count) or Crescent Dough Sheet
- 4 oz. thinly sliced Salami
- 4 oz. thinly sliced Swiss Cheese
- 4 oz. thinly sliced Pepperoni
- 4 oz. thinly sliced American Cheese
- 4 oz. thinly sliced Capocollo or Cooked Ham
- 4 oz. thinly sliced Provolone Cheese
- 2 Eggs
- ½ tsp. Garlic Powder
- ½ tsp. Pepper
- 1 jar (12 oz.) sliced Roasted Red Peppers, drained
- 1 can (2¼ oz.) sliced Black Olives, drained
- 1 Egg Yolk, beaten



- Heat oven to 350°F. Lightly butter 13x9-inch pan or spray with cooking spray.
- If using crescent rolls: Unroll 1 can of dough into 1 large rectangle; place in pan. Press in bottom and ¾ inch up sides of pan to form crust, firmly pressing perforations to seal. If using dough sheets: Unroll 1 can of dough; place in pan. Press in bottom and ¾ inch up sides of pan to form crust.
- Layer all meats and cheeses in order listed over dough. In small bowl, beat 2 eggs, the garlic powder and pepper with wire whisk until well blended. Pour over meat and cheese layers. Layer roasted peppers and olives over top.
- If using crescent rolls: Unroll second can of dough into 1 large rectangle; press into 13x9-inch rectangle, firmly pressing perforations to seal. If using dough sheets: Unroll second can of dough; press into 13x9-inch rectangle. Place over top of layered ingredients. Pinch edges to seal. Brush beaten egg yolk over dough. Cover with foil.
- Bake 30 minutes. Remove foil; bake 15 to 20 minutes longer or until deep golden brown. Cool 15 minutes before serving. Cut into 6 rows by 4 rows. Serve warm.

Nutrition Information: 190 Calories, 13g Total Fat, 8g Protein, 9g Total Carbohydrate, 3g Sugars