

# SALAMI & SPINACH STROMBOLI

Start with:

- Great Harvest Pizza Dough

Yield: Serves 4

- 1 Great Harvest Pizza Dough
- 1/4 pound sliced salami
- 4 cups fresh spinach
- 1/2 pound thinly sliced Provolone cheese
- Olive oil

## Directions:

- Thaw pizza dough and let come to room temperature for 30 minutes. While dough is coming to room temperature, preheat oven to 425 degrees. Stretch dough to a 12x15 rectangle.
- Top dough with a layer each of salami, spinach and Provolone cheese.
- Working from the short end, roll up the dough and pinch the edges together. Place seam side down on a lightly oiled baking sheet and brush with olive oil.
- Bake 25-30 minutes.
- Allow to sit 5-7 minutes before serving.



## MINNETONKA

Your Neighborhood  
Bread Store

17416 Minnetonka Blvd.  
Minnetonka, MN  
952-476-2515

## BURNSVILLE

Karl's  
Neighborhood Bread Shop  
1100 E. County Road 42  
Suite 102  
Burnsville, MN  
952-891-4767

## MINNEAPOLIS

4314 Upton Avenue South  
Minneapolis, MN  
612-929-2899

For a complete bread  
schedule, go to  
[www.greatharvestmn.com](http://www.greatharvestmn.com)