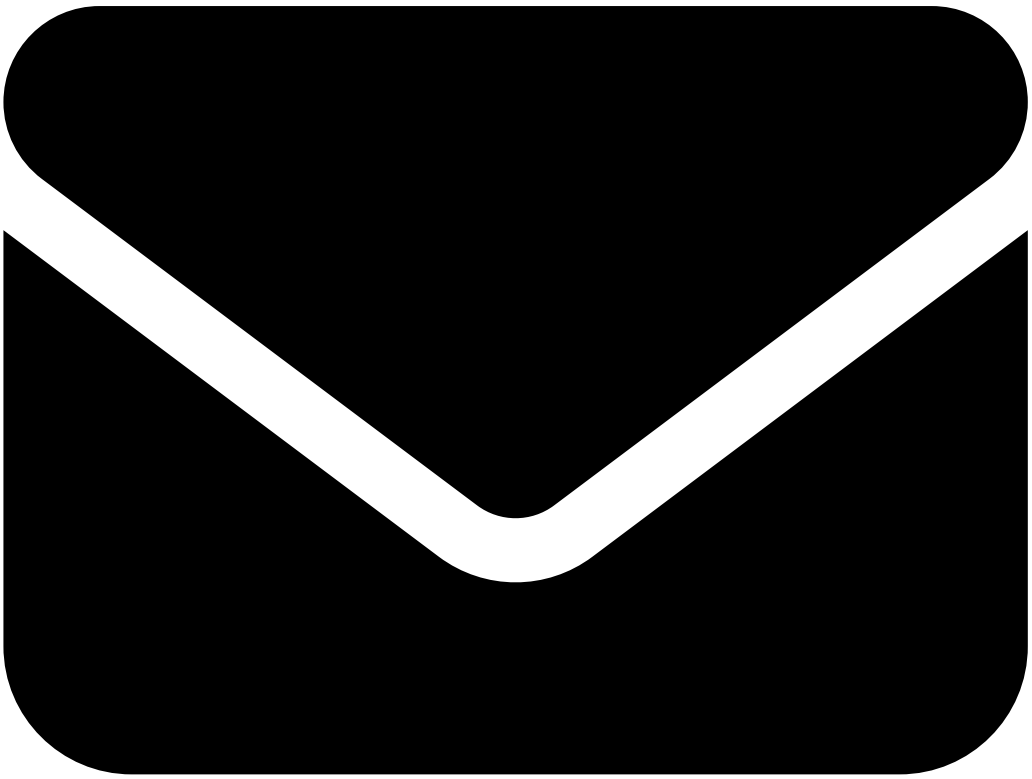
Easy homemade meat stromboli

Easy Homemade Meat Stromboli

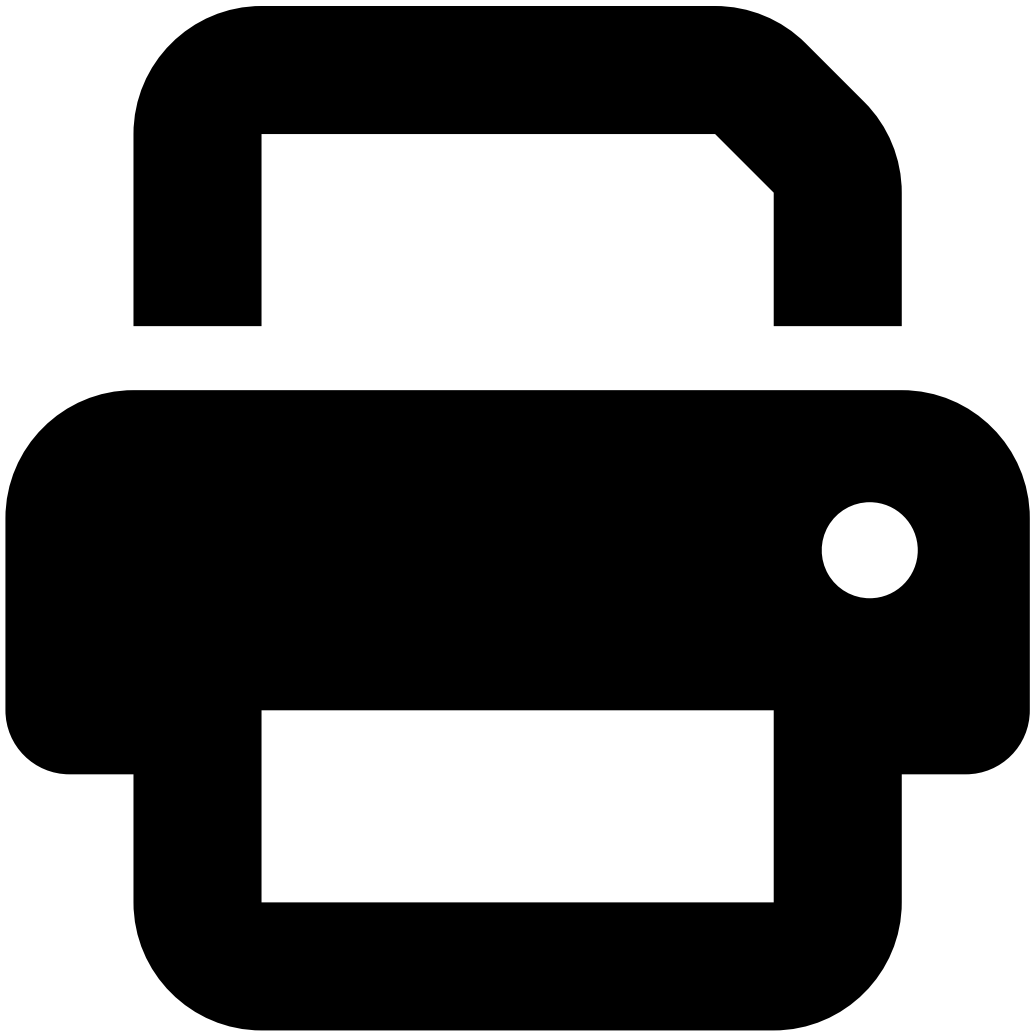
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This easy homemade meat Stromboli is the ultimate Italian – American comfort food, with layers of delicious savory deli meats, gooey melted cheese, and my easy marinara all wrapped in a golden, crispy crust. It’s the perfect dish for gathering or a delicious addition to your game day appetizer table.
This recipe has many variations swap out the meats, add vegetables, Mama”s meatballs, or experiment with different cheeses to suit your taste. Served with more marinara for dipping, it’s a guaranteed crowd pleaser, whether at potlucks, dinner at home or game night. Easy to and full of flavor, Stromboli is a a timeless classic everyone likes.

Filling ideas for this Easy homemade meat stromboli

Classic Italian: Pepperoni , mozzarella and marinara sauce for a traditional pizza – inspired stromboli

Vegetarian: Spinach, roasted red peppers, olives and feta for a vegetarian option

Caprese: Fresh diced tomatoes, mozzarella, and basil for a light summery stromboli

Buffalo chicken : Shredded cooked chicken tossed in Buffalo sauce, blue cheese, minced celery and carrots for a spicy kick

Stromboli for breakfast: Scrambled eggs, cooked sausage or bacon, sharp cheddar cheese for a delicious breakfast-inspired stromboli.

Making homemade stromboli is easier than you think, and the results are well worth it. Plus, you can customize it with your favorite fillings. You can use my homemade overnight pizza dough and my easy homemade marinara sauce for an authentic made-from scratch experience, or opt for store-bought for a quicker option- either way it will be delicious.

Easy Homemade Meat Stromboli



This easy homemade meat stromboli is a delicious Italian-American favorite made with pizza dough, savory Italian meats, plenty of melty cheese, and classic Italian seasonings. Baked until golden and crisp, it’s perfect for an easy dinner, game day, or a casual family meal.

- 1 lb. my overnight pizza dough or your favorite store –

bought
- 2 cups my easy marinara sauce or your favorite store-bought
- 6 slices of prosciutto
- 10 slices Italian salami
- 8 slices provolone cheese
- 1 cup shredded mozzarella cheese
- 2 Tbsp. chopped Italian parsley

1. Preheat your oven to 400-degrees . Line a baking sheet with parchment paper

2. Stretch the pizza dough to a 12 inch even thickness diameter (about 1/3 inch thickness)
3. Start half of the marinara sauce on the dough, leaving a border around the edges bare.
4. Begin to layer the meat starting with the prosciutto then the salami
5. Add the cheeses on top of the meats . Sprinkle with the Italian parsley
6. Roll the crust tightly, sealing the seam and pinching the ends together.
7. Score the top of the stromboli to allow the steam to escape during cooking. Brush with extra virgin olive oil sprinkle with grated parmesan
8. Bake for 15-20 minutes or until the crust is golden brown.

Don’t overfill the stromboli. A moderate layer of meat and cheese makes it easier to roll tightly and helps prevent the filling from spilling out while baking. Let it rest for about 10 minutes before slicing so the cheese has time to set.

Appetizer, Main Course, Side Dish
Italian
homemade meat stromboli