

Stromboli (Rachel Ray)

Topping:

1 t crushed red pepper flakes

¼ t garlic powder

2 T sesame seeds

1 T Italian Seasoning

¼ cup grated cheese (parmesan, etc.)

Toss together and set aside.

Stromboli

1 Tube pizza dough

Provolone cheese (or other)

Sliced Italian meats (or whatever you prefer)

Spread cornmeal on work surface. Roll out pizza dough and cut into 4 rectangles. Layer meats and cheeses on each rectangle, then roll up from corner to corner and press edge to hold together.

Brush with extra virgin olive oil and sprinkle liberally with topping.

Bake in a 400 degree oven until evenly browned.