



Antipasto Bake

- 2 cans crescent dinner rolls
- 1/4 lb thinly sliced ham
- 1/4 lb provolone cheese
- 1/4 lb swiss cheese
- 1/4 lb thin sliced salami
- 1/4 lb pepperoni
- 1 jar roasted red peppers, drained, cut into thin strips (optional)
- 3 eggs
- 3 tablespoons grated parmesan cheese
- 1/2 teaspoon ground black pepper

Directions

1. Preheat oven to 350°
2. Line a 9x13 inch pan with one can of dough. Layer the meats, sliced cheeses and red peppers, on top of the dough.
3. In a bowl, beat the eggs lightly, and stir in the parmesan cheese and black pepper. Pour 3/4 of this mixture over the peppers.
4. Unroll the second package of dough, and place over the top of the peppers. Brush with the remaining egg mixture. Cover with aluminum foil.
5. Bake for 25 minutes. Remove foil, and bake another 10 to 20 minutes, or until dough is fluffy and golden brown.