

italian appetizer bites

“I frequently bring this to work parties and family celebrations—in no time at all, the entire batch disappears!”



MAKES: 32 pieces. **PREP:** 15 minutes.

BAKE: at 350° for 60 minutes.

- 2 packages (8 ounces each)
refrigerated crescent rolls
- 1/2 pound sliced deli salami
- 1/2 pound sliced provolone cheese
- 1/2 pound sliced boiled deli ham
- 7 eggs
- 1 cup grated Parmesan cheese
- 2 jars (12 ounces each) roasted red
peppers, drained

1. Heat oven to 350°. Coat a 13 x 9 x 2-inch glass baking dish with nonstick cooking spray. Unroll 1 package of the crescent rolls and use dough to line the bottom of prepared baking dish. Pinch seams together with fingers.
2. Cover rolls with half of the salami, provolone and ham. Lightly beat together 6 of the eggs and the Parmesan; pour half evenly over top. Top with half of the roasted red peppers. Repeat layering with remaining salami, cheese, ham, egg mixture and peppers. Top with remaining package of crescent rolls.
3. Lightly beat remaining egg and brush over top. Cover dish with foil; bake at 350° for 30 minutes. Uncover and bake 30 more minutes. Cool for 1 hour; cut into 32 squares and serve.

From
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