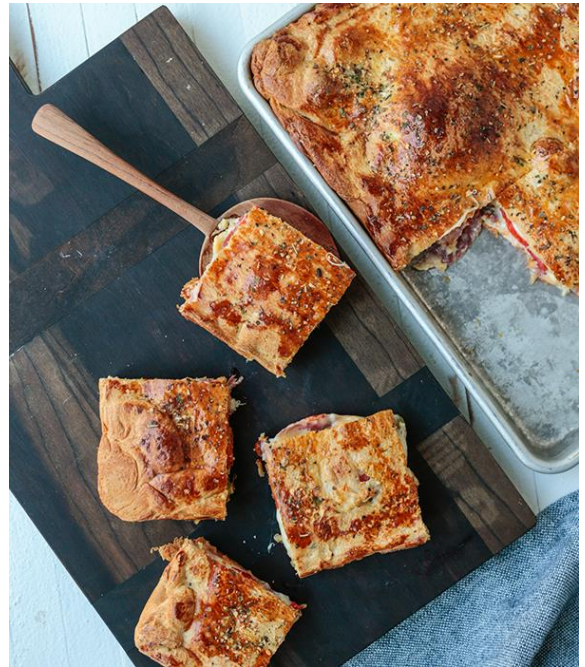


Antipasto Bake

This recipe was provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).

Ingredients

- 2 (8 oz.) cans of Pillsbury refrigerated crescent rolls OR 2 (8 oz.) cans of Pillsbury refrigerated crescent dough sheets
- 4 oz. sliced salami
- 4 oz. sliced Swiss Cheese
- 4 oz. sliced Pepperoni
- 4 oz. sliced American cheese
- 4 oz. slices Italian ham
- 4 oz. sliced provolone cheese
- 2 eggs
- 1/2 tsp. garlic powder
- 1/2 tsp. pepper
- 1 jar sliced roasted red bell peppers, drained
- 1/2 cup pitted, sliced olives
- 1 egg yolk, beaten
- 1 tbsp. Greek herb blend



Instructions

1. Heat oven to 350°F. Lightly grease a 13x9" pan or spray with cooking spray.
2. Unroll one can of crescent dough. Form into one large rectangle and place it in the greased pan. Press the dough into the bottom of the pan and 3/4-inch up the sides of the pan to form a crust. Be sure to firmly press the perforations in the dough to seal.
3. Layer the meats and cheeses in the order listed in the ingredients list.
4. Layer on roasted peppers and olives
5. Unroll the second can of dough. Press into a 9x13" rectangle. Place over top of layered ingredients and punch the edges to seal. Brush the beaten egg yolk over top of the dough.
6. Sprinkle with Greek herb blend.
7. Cover loosely with foil so that it does not adhere to the dough underneath.
8. Bake for 30 minutes, then remove the foil and bake for an additional 15 minutes or until the dough is a deep golden brown.
9. Cool for 15 minutes before serving. Cut into squares and serve warm.