



Antipasto Squares

Ingredients

- cooking spray
- 2 (8 oz.) tubes of crescent dough
- 1/2 pound deli ham, sliced
- 1/4 pound pepperoni, sliced
- 1/2 pound provolone, sliced
- 1/4 pound mozzarella, sliced
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#) (or any herbed olive oil)
- 1/4 cup parmesan, freshly grated
- 1 tablespoon [Fustini's Tuscan Spice blend](#)

Sharon's Hint

Adapted from delish.com

Directions

Step 1.

Preheat the oven to 350 degrees and grease the bottom of a 9x13" baking sheet with spray. Unroll one tube of dough and place it on the baking sheet, pinching together the seams. Layer ham, pepperoni, provolone and mozzarella on the dough.

Step 2.

Unroll the remaining tube of dough and place it on top of the cheese. Brush the top of the dough with olive oil and sprinkle with Parmesan and Tuscan Spice blend.

Step 3.

Bake in the oven until dough is golden and cooked through, about 30 minutes. Let cool for at least 15 minutes before slicing into squares.