



→ BREAKFAST ←

BRUCHETTA AND GALLO SALAME STUFFED CROISSANT



INGREDIENTS

- 12 thin slices Gallo Salame Italian Dry Salame
- 1 tube prepared croissant dough
- 2 roma tomatoes, diced 1/4"
- 8 basil leaves, cut into thin strips
- 1/3 cup finely chopped red onion
- 1 tbsp. balsamic vinegar
- 2 tbsp. spaghetti sauce
- 2 slices provolone cheese

DIRECTIONS

1. Combine tomatoes, basil, onion, and vinegar to make mix. Mix well and set aside.
2. Open croissant dough and carefully separate into two sections - DO NOT separate into individual croissants.
3. Lay both dough sections out flat and layer Gallo Salame along one edge of each dough sheet.
4. Spoon one tablespoon of spaghetti sauce over each sheet. Then divide bruschetta mix and spread evenly over both sheets.
5. Fold croissant dough over filling and press dough edges lightly with fingertips to seal. Bake according to directions on dough package.