

Pinwheel Italian Sub Sandwiches

Serving Size: 12 sandwiches

Bake time: 18-20 min. at 400° F



Ingredients:

- ham thinly sliced
- salami thinly sliced
- pepperoni thinly sliced
- shredded Mozzarella cheese
- 3.8 oz classic pizza crust dough (canned Pillsbury pizza dough works)
- 1 1/2 tbsp olive oil
- 1 tbsp of balsamic or Italian vinaigrette dressing
- 2 tsp dry oregano
- 2 tsp crushed basil
- 2 tbsp dry parsley
- 1/2 tsp crushed red pepper flakes
- pinch salt

1. Pre-heat the oven to 400° F and lightly grease a 12 count muffin tin.
2. In a small bowl mix together the vinaigrette dressing, olive oil, oregano, basil, parsley, red pepper flakes, and salt. Feel free to do without some seasonings if you do not have them on hand. Crushed parmesan or other pizza seasonings will also work well in your dressing.
3. On a flat cutting board surface roll out your pizza dough. Spread it out into a rectangle, but not so thinly it will rip when we roll it up later.
4. Pour the mixed dressing on top of the pizza dough and spread it around so it covers all the dough. Add more or less to taste.
5. Layer the mozzarella cheese, ham, salami, and pastrami over the pizza dough. Feel free to experiment with other toppings that you think would go well in the sandwich.
6. Carefully roll the dough into a log. You want to do this using the long side of the pizza dough so you will be able to cut out more sandwiches.
7. Cut your rolled up pizza dough into 1/2 inch thick pinwheel sandwich slices. Transfer each slice into your muffin tin. If you have leftover dressing you can spread it on top of each pinwheel.
8. Place your muffin tin of sandwiches in the oven and let it bake for 18-20 min.