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Stuffing Ham & Cheese roll-up

Ingredients

2 boxes of Stuffing
½ cup of flour
3 eggs
1 cup of milk
1 stick of butter
16 oz of ham
12 oz of cheese of your preference
Salt and pepper

Directions

1. in a food processor, powdered the stuffing
2. in a bowl add the stuffing powder, the flour, ½ of butter, the eggs and milk, mix well, let is sit for about 30 minutes .
3. in a loaf pan add butter and little flour.
4. roll out the dough into a rectangle, add the ham and cheese with little pieces of butter.
5. roll It into a log
6. place the log inside the loaf pan or wrapped with aluminum foil to keep shape and let it cook on 350° for one hour.
7. take it out let it cook.
8. Serve as it or with bechamel sauce on top or gravy.

Recipe Submitted by: Chef Carolina Moratti

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