Chicken Cordon Bleu Stromboli

2 cans of Pillsbury Pizza dough

1 lb. sliced chicken from deli

½ lb. sliced ham from deli

½ lb. sliced swiss

½ lb. shredded mozzarella cheese

Spray a cookie sheet with non-stick spray and open a can of pizza dough.
Spread evenly on the cookie sheet. Layer on chicken, ham, and cheeses for two layers total.

Top with the last can of dough and pinch seams.

Brush on a little oil on top of dough and sprinkle on some Italian seasoning. (optional)

Bake at 350 for 30-40 minutes or the dough is golden brown.

Next we are going to make the sauce.

Sauce:
⅓ cup butter

4 cloves of garlic minced

1 tablespoon flour

⅔ cup milk (I used 2%)

Salt and Pepper to taste

Place butter in a sauce pan and melt on medium heat. Add garlic, saute for at least 2 minutes.
Add flour and mix. Then slowly add milk while stirring constantly.

Continue to stir until the sauce thickens about 1-2 minutes.
Add salt and pepper to taste.
I added a bit of sauce inside my stromboli, but you don’t have too.
Serve it on the side with the stromboli.