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Introduction

Delight your taste buds with these savory Ham & Cheese Roll-Ups, a perfect appetizer or snack for any occasion. Combining the smoky flavor of ham with the sharpness of cheddar cheese, all wrapped in a golden pizza dough, these roll-ups are sure to be a hit. Follow this simple recipe to create about 12 delicious roll-ups.

Ingredients:

- 1 pound pizza dough (homemade or store-bought)
- 12 slices of smoked ham (thinly sliced)
- 1 1/2 cups of shredded sharp cheddar cheese

Directions:

1. **Preheat Oven & Prepare Baking Sheet:** Start by preheating your oven to 375°F (190°C). Line a baking sheet with parchment paper or a silicone mat for easy cleanup.
2. **Roll Out Dough:** On a lightly floured surface, roll out the pizza dough into a rectangle, about 1/4 inch thick.
3. **Arrange Ham:** Lay the ham slices over the dough, leaving a small border along the edges.
4. **Add Cheese:** Sprinkle the shredded cheddar cheese evenly over the ham.
5. **Roll the Dough:** Carefully roll the dough into a tight log, starting from one of the long edges, similar to making a jelly roll.
6. **Slice & Place on Baking Sheet:** Cut the log into 1-inch sections and place the roll-ups on the prepared baking sheet, spaced so they are not touching.
7. **Bake:** Bake in the preheated oven for about 18-20 minutes, or until the dough turns golden brown and the cheese is bubbly.
8. **Cool Before Serving:** Let the roll-ups cool for a few minutes before serving, as the cheese will be hot.

Variations & Tips:

- **Add Heat:** For a spicy twist, add red pepper flakes or a dash of hot sauce over the cheese before rolling up the dough.
- **Cheese Variations:** Experiment with different cheeses like Gruyere, Swiss, or smoked provolone for varied flavors.

- **Vegetarian Option:** Replace ham with sautéed spinach and mushrooms. Ensure to drain any excess moisture.
- **Garlic Butter Topping:** For extra indulgence, brush the tops with melted butter and garlic powder before baking.
- **Dough Handling:** Allow the pizza dough to rest at room temperature for about 20 minutes for easier rolling.

Serving Suggestions:

- **Dipping Sauces:** Serve with marinara sauce, ranch dressing, or mustard for dipping.
- **Pair with Salad:** Complement these roll-ups with a fresh green salad for a light meal.
- **Party Platter:** Arrange them on a platter for a delightful party snack.

These Ham & Cheese Roll-Ups are not only delicious but also highly customizable. Feel free to add your favorite ingredients, keeping in mind not to overfill them. Enjoy the process of making these delightful bites and the joy of sharing them!

FAQs:

Q: Can I make these roll-ups ahead of time?

A: Yes, you can prepare the roll-ups a day in advance and refrigerate them. Just bake them when you're ready to serve. They're best enjoyed fresh from the oven.

Q: What's the best way to store leftovers?

A: Store any leftover roll-ups in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

Q: Can I use puff pastry instead of pizza dough?

A: Absolutely! Puff pastry will give a flakier texture. Just be sure to thaw it according to package instructions if it's frozen.

Q: Is there a dairy-free alternative for the cheese?

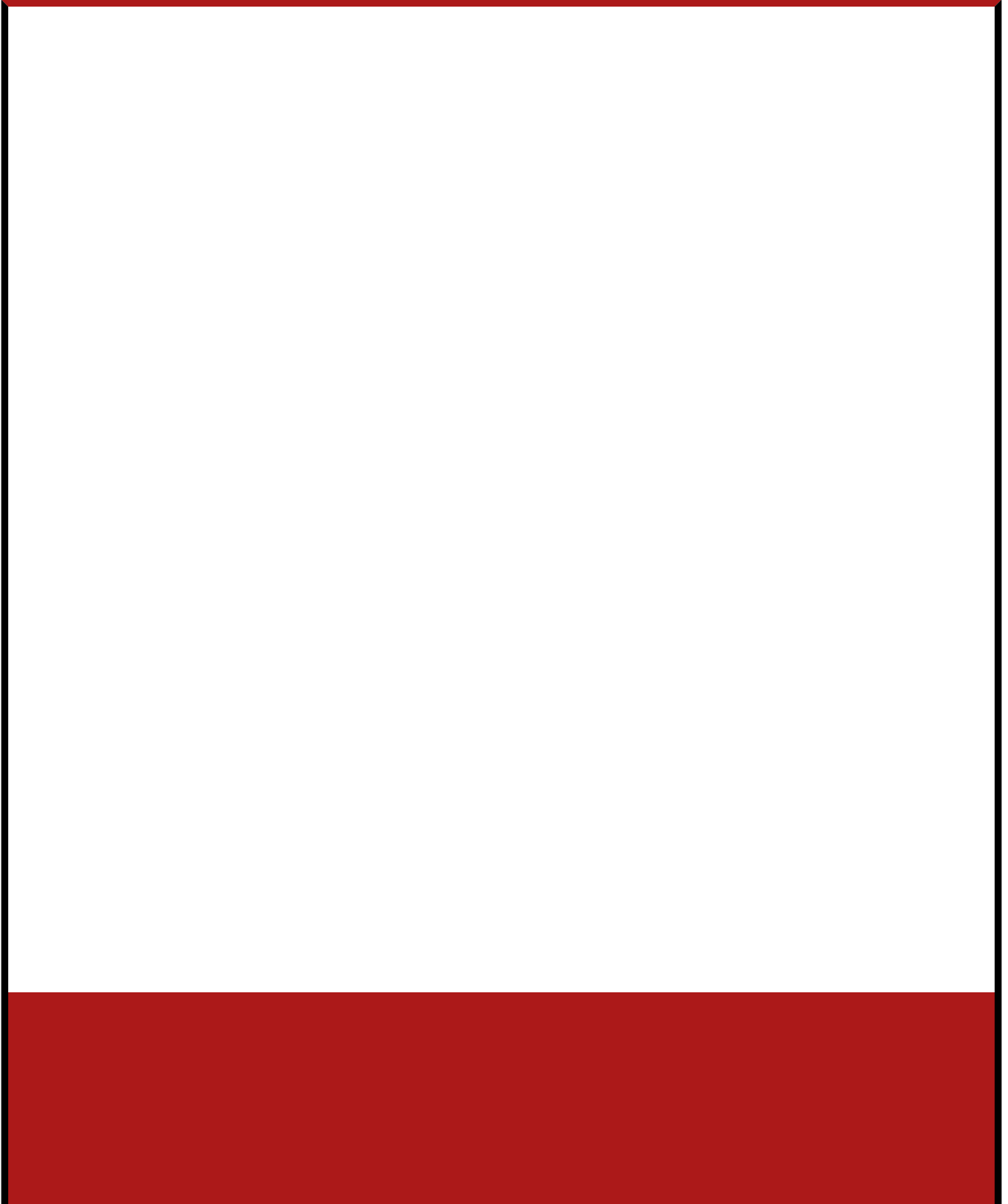
A: Yes, you can use dairy-free cheese alternatives available in most grocery stores. They melt and taste similar to regular cheese.

Q: Can I add vegetables to the roll-ups?

A: Definitely! Consider adding finely chopped bell peppers, spinach, or mushrooms. Just make sure to cook and drain any vegetables with high water content to prevent sogginess.

Conclusion:

These Ham & Cheese Roll-Ups are a versatile and delightful treat that's perfect for any occasion, whether it's a family gathering, a party, or just a special snack. They strike the perfect balance between the smokiness of the ham and the richness of the cheese, all wrapped in a golden, crispy crust. The beauty of this recipe lies in its simplicity and the room for customization. You can experiment with different fillings, cheeses, and even dough types to create your unique version of this classic snack. Easy to prepare and irresistibly delicious, these roll-ups are sure to be a crowd-pleaser. So, roll up your sleeves, get creative in the kitchen, and enjoy the delicious results of your efforts!





Ham & Cheese Roll-Ups Recipe

Author: Elowen Thorn

Total Time: 32 minutes

Yield: Makes about 12 roll-ups [1x](#)

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Scale 1x2x3x

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Notes

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Garlic Butter Topping: For extra indulgence, brush the tops with melted butter and garlic powder before baking.

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Prep Time: 15 minutes

Cook Time: 20 minutes

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