

Sausage Bread with Genoa Salami and Roasted Red Peppers

Experience the ultimate in savory comfort with this homemade sausage bread, generously stuffed with flavorful Italian sausage, zesty Genoa salami, creamy mozzarella cheese, and sweet roasted red peppers. Baked to golden perfection in a soft, crusty dough, every bite offers a mouthwatering blend of melty cheese, bold meats, and smoky-sweet pepper goodness. Perfect as a shareable appetizer, a game-day favorite, or a satisfying meal on the go.

Serves 3-6

Ingredients:

- 1 lb pizza dough brought to room temperature (store-bought or homemade)
- 1 lb sweet or hot Italian sausage meat (casings removed, if applicable)
- 2-3 large or 6-10 strips of roasted red peppers, chopped
- 3 slices Genoa salami, sliced thin
- 1½ cups shredded mozzarella or provolone cheese
- 1 egg (for egg wash)
- Optional: Olive oil or flour for handling dough

Instructions

1. Preheat the oven:
Preheat your oven to 425°F (218°C). Line a baking sheet with parchment paper or lightly grease it.
2. Cook the sausage:
In a skillet over medium heat, cook the Italian sausage meat until fully browned and cooked through (about 6-8 minutes). Break it into medium and small crumbles as it cooks. Drain some of the fat. Let it cool completely.

3. Prepare the dough:
On a lightly floured surface roll out the pizza dough into a rectangle about 10x14 inches (roughly ¼-inch thick).
4. Assemble the filling:
 - Evenly distribute the cooked sausage over the dough, leaving about 1 inch of space along the edges.
 - Layer on the chopped roasted red peppers.
 - Add the thin slices of Genoa salami.
 - Sprinkle the shredded mozzarella (or provolone) evenly on top.
5. Roll and seal the bread:
 - Carefully roll the dough lengthwise (like a jelly roll) into a tight log.
 - Once you've made the first full roll, fold in the right and left edges toward the center to seal the ends.
 - Continue rolling until the entire log is formed, leaving about one inch of dough at the top. You will be egg washing this section in the next step.
 - Brush the one inch top section with egg wash and roll the dough on the seam to seal.
 - Place the roll seam-side down on the prepared baking sheet.
6. Apply egg wash:
Beat the egg in a small bowl and brush it over the entire surface of the dough for a golden, glossy finish.
7. Bake:
Bake for 18-24 minutes, or until the bread is golden brown and cooked through. Let it rest for at least 5–10 minutes before slicing.
8. Serve:
Slice and serve warm. Pairs beautifully with marinara sauce for dipping or a side salad for a complete meal.

Tips:

- For extra crispiness, brush the bottom of the dough with olive oil before baking.
- This bread can be made ahead and reheated in the oven at 350°F for 10–12 minutes.