Ham & Swiss Stromboli

Ingredients

- 1 tube (11 ounces) refrigerated crusty French loaf
- 6 ounces sliced deli ham
- 1/4 cup finely chopped onion
- 8 bacon strips, cooked and crumbled
- 6 ounces sliced Swiss cheese
- Honey mustard, optional

Directions

1. Preheat oven to 375°. Unroll dough on a baking sheet. Place ham down center third of dough to within 1 in. of edges; top with onion, bacon and cheese. Fold long sides of dough over filling, pinching seam and ends to seal; tuck ends under. Cut several slits in top.
2. Bake until golden brown, 20-25 minutes. Cut into slices. If desired, serve with honey mustard.
3. Freeze option: Securely wrap and freeze cooled unsliced Stromboli in heavy-duty foil. To use, reheat Stromboli on an ungreased baking sheet in a preheated 375° oven until heated through and a thermometer inserted in center reads 165°.