

Involtini

8-12 meat scallops
½ cup diced onion
2 tablespoons olive oil
3 slices bread cut in small cubes
4 ounces cooked ham cut in small cubes
4 ounces provolone cheese cut in small cubes
2 eggs beaten
¼ cup chopped parsley
Bread crumbs

Preheat oven to 400 degrees

Method:

1. Pound meat scallops until thin(do this between plastic wrap).
2. Season each piece of meat with salt and pepper.
3. Add olive oil and onion to a large sauté pan.
4. Cook onion for 5 minutes stirring often until soft.
5. Add bread and ham to the pan.
6. Cook for one minute longer.
7. Take the sauté pan off heat.
8. Let the mixture cool for a couple of minutes.
9. Add cheese and eggs to the pan.
10. Mix thoroughly and make sure the mixture is moist with eggs.
11. Prepare a roasting pan by spraying Pam in the bottom.
12. Place 2 tablespoons of mixture in the middle of a meat scallop.
13. Roll into a little parcel and skewer with two skewers.
14. Repeat with other pieces of meat.
15. You should have 4 bundles on 3 sets of skewers(12 bundles all together).
16. Place completed skewers in the pan.
17. Brush involtini with olive oil; sprinkle lightly with bread crumbs.
18. Bake for 30 minutes.