



# Pepper and Ham Roll-Ups

 PREPARATION TIME  
20 minutes

 COOKING TIME  
30 minutes

 PERFECT PARTNER  
coleslaw



Nonstick cooking spray is an expensive packaging of oil and grain alcohol. You can save money by simply putting canola oil into a spray bottle and using it as you would the commercial product.

## SHOPPING LIST

- bell pepper • ham
- mozzarella • Romano cheese
- apricot preserves

## ON HAND

- onion • Dijon mustard
- bread crumbs • butter

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## INGREDIENTS

- 6 tablespoons butter or margarine, melted, divided
- 1 medium red bell pepper, finely chopped
- 1 medium onion, finely chopped
- 1/2 cup apricot preserves
- 1 tablespoon Dijon mustard
- 6 (4 x 6-inch) slices boiled ham
- 6 (4 x 6-inch) slices mozzarella cheese
- 1 cup seasoned bread crumbs
- 6 tablespoons grated Romano cheese

SERVES **6**

**COOK'N**  
*Express*

• Don't waste precious time with oven racks that stick. Clean them with a wire brush and rub petroleum jelly on the sliding edges.

## Make Ahead

Prepare this dish through step 3 up to 8 hours in advance. Refrigerate until ready to bake and serve.

## ♦ VARIATION

For a sweeter taste, substitute honey-mustard for the Dijon mustard.

**1** Heat 2 tablespoons butter in a large skillet over medium-high heat. Add bell pepper and onion; cook until tender, about 5 minutes. Mix apricot preserves and mustard in a small bowl.



**2** Layer each ham slice with 1 mozzarella slice. Sprinkle with sautéed vegetables; roll up to enclose filling. Secure with toothpicks. Grease a large baking sheet.

**3** Preheat oven to 350°F. Combine bread crumbs and Romano cheese in a bowl; mix well. Dip rolls in remaining melted butter and coat with bread crumb mixture.



**4** Arrange rolls seam side down on prepared baking sheet. Drizzle apricot mixture over rolls. Bake until heated through, about 30 minutes.