



Stuffed Pizza Rolls

Garlicky, cheesy, doughy dunking finger food...sign me up!
Stuff these fun little dough balls with all your favorite pizza toppings. Great for parties, as an appetizer, for little fingers or pair with a salad and call it dinner.

INGREDIENTS

- 1 roll refrigerated pizza dough
- 2 Tbs. grated Parmesan cheese
- 1 Tbs. olive oil
- 1/2 tsp. garlic powder
- 1 tsp. dried Italian seasoning
- mozzarella cheese, diced or grated
- Pizza toppings of your choice: ie, ham and pineapple, pepperoni slices, sausage, etc.
- 1 cup marinara/pizza sauce

* NOTES

Recipe adapted from *Our Best Bites*.



PREPARATION

Preheat the oven to heat specified on pizza dough package.

Unroll your pizza dough onto a lightly floured surface. Pat or roll the dough so it's about 8" x 12". Use a pizza cutter to slice the dough into 24 squares.

Place cheese and desired toppings on each square. About 1 tablespoon of toppings. You will need to be able to enclose the toppings in the dough so keep that in mind.

When all of your dough squares have cheese and toppings on them, carefully lift up each square and wrap the dough around the toppings. Pinch to make sure each ball is sealed shut and place them seam side down in a lightly sprayed pie pan.

Brush the tops of the dough balls with olive oil. Sprinkle garlic powder, Italian seasoning and Parmesan cheese on top.

Cook pizza rolls in the oven for about 15-20 minutes or until golden brown on top.

Serve warm with warmed marinara sauce on the side for dipping.

MAKES 24 PIZZA ROLLS.

