

Stuffed Pizza Rolls

Ingredients:

- 1 roll refrigerated pizza dough (regular or thin works...or make your own)
- marinara/pizza sauce
- 2 T grated Parmesan cheese
- 1 T olive oil or melted butter
- 1/2 t garlic powder
- 1 t dried Italian seasoning
- mozzarella cheese
- Pizza toppings of your choice: ie, ham and pineapple, pepperoni slices, sausage, etc.

Directions:

- Preheat the oven to 400 degrees.
- Unroll the dough onto a lightly floured surface and stretch it out to where it is around a 12" by 8" rectangle. Using a pizza slicer, cut the dough it into 24 squares.
- Place your cheese and desired toppings on each square (no marinara, that is for dipping). Don't put too many toppings where you can't close the roll. Put toppings on half of the squares and cover with one of the empty halves. Pinch all around the square and seal each ball shut. Place seam side down into a lightly sprayed 8x8 pan or pie dish.
- Once all the rolls are in the dish, brush the tops of them with olive oil or melted butter. Generously sprinkle the top with garlic powder and Italian seasoning, then the parmesan cheese.
- Bake for 15-20 minutes, or until tops are golden brown.
- Serve with warmed pizza sauce or marinara for dipping.

