



# Pepperoni Pizza Bites with Homemade Marinara Sauce



**Time:** 90 min.

**Difficulty:** Medium

## Ingredients (24 bites)

### • Ingredients

- Marinara Sauce 26.6oz 26-ounces
- All-purpose flour, for dusting
- chopped fresh parsley 2 tablespoons
- Extra-virgin olive oil
- grated Parmesan 2 tablespoons
- minced garlic (about 2 large cloves) 2 tablespoons
- Pomi Marinara Sauce 26-ounces
- refrigerated pizza dough 1 pound
- shredded low-moisture mozzarella (about 12 ounces)  
2 1/2 to 3 cups
- sliced pepperoni 6 ounces

**For this recipe we used:**



## Preparation

### Directions

1. Preheat the oven to 400 degrees F. Line a baking sheet with foil and lightly grease the foil with olive oil. Remove the pizza dough from the refrigerator and let sit at room temperature for 30 minutes.
2. In a small bowl combine the garlic, Parmesan, parsley and 1/4 cup olive oil. Set aside.
3. Lightly dust a work surface with flour and roll out the pizza dough into a 12-by-14-inch rectangle. Arrange the dough with the 14-inch side parallel to you. With a ruler, mark every 4 inches along the 12-inch side. Cut the dough straight across at the marks to make three 4-inch-wide strips. Brush top of the strips with 1 tablespoon olive oil. Shingle the pepperoni slices over the dough strips. Sprinkle 3/4 to 1 cup of the mozzarella in a line down the center of each strip.
4. Roll up each dough strip into a long log, as you would for cinnamon rolls. It is easiest to begin by folding the bottom of the dough up over the cheese; if there is any cheese sticking out, stuff it back into the roll. Continue rolling the dough over itself until it forms a log with dough on the outside and all of the pepperoni and mozzarella on the inside. Pinch the seams together, then pinch the sides together. Lightly brush the logs all over with olive oil and transfer them, seam-side down, to the prepared baking sheet.
5. Bake until golden brown, 12 minutes. Brush the tops of the logs generously with the garlic mixture and return to the oven for another 3 minutes, until the garlic is very fragrant but not yet browned. Let cool for 10 minutes.
6. Transfer the pepperoni rolls to a cutting board and slice into 1 1/2-inch pieces. Serve immediately with marinara sauce.

### Marinara Sauce:

1. Heat the olive oil over medium heat in a medium saucepot. Add the onions and salt and saute until softened, 2 minutes. Add the garlic and cook an additional 30 seconds until fragrant but not browned. Stir in the tomato paste, oregano and crushed red pepper; cook 30 seconds to toast the tomato paste and spices. Stir in the chopped tomatoes. Bring the sauce to a boil, reduce the heat to medium low and simmer for 10 minutes, stirring often. Remove from the heat and adjust the seasoning with salt to taste. Keep warm until ready to serve, or cool completely and refrigerate in an airtight container.