

Pepperoni Pizza Rolls with Homemade Sauce



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Dried Oregano: 1 tsp
- Fresh Basil: 1 tbsp
- Garlic Cloves, minced: 4
- Grated Mozzarella Cheese: 2 cup
- Grated Parmesan: ½ cup
- Italian Seasoning: 1 tsp
- Olive Oil: 2 tbsp
- Pre-made Pizza Dough: 2 tubes
- Red Chili Flakes: ¼ tsp
- Salt and Pepper: to taste
- Thin Sliced Pepperoni: 1 package
- Vidalia Sweet Onion, finely chopped: ½ cup

For this recipe we used:

Chopped Tomatoes 1 box



Preparation

Cheesy Pepperoni Pizza Rolls are the easy-to-make, no fuss recipe that kids (and parents) will love! Pomi Chopped Tomatoes are the secret key to making these pizza rolls shine-baked simply into a rolled pizza dough with mozzarella, pepperoni, onion, and a sprinkle of seasoning for utter delicacy!

Method

1. Preheat the oven to 410 degrees F and line a half sheet pan with parchment paper.
2. In a large saucepan, add the olive oil and onion over medium heat. Saute until onion is translucent, about 3-4 minutes. Add garlic and saute an additional minute. Season with salt and pepper.
3. Add the Pomi Chopped Tomatoes, and all of the additional seasonings (minus the fresh basil) and bring to a boil, then simmer for 20 minutes.
4. Use a food processor or immersion blender to blend the pizza sauce into a smoother consistency, then remove from heat and stir in the fresh basil.
5. Roll out the pizza dough.
6. Spread ½ C - ¾ C of the pizza sauce onto the dough. It shouldn't be too thick or it will spill out the edges as you roll.
7. Layer on the pepperoni, mozzarella, and parmesan.
8. Roll into a tight log and freeze for 10 minutes to make slicing easier.
9. Slice each log into 12 rolls, about 1 inch thick. Place onto the prepared pan and bake at 410 for 15-17 minutes, or until the dough is golden brown and cheese starts oozing out. Let cool enough to handle, then serve with remaining warmed sauce.