



PIZZA ROLL

The old classic takes on a new form, but keeps all the flavor of an extra large supreme pizza. Serve with zesty marinara for dipping.

Yield: 12 servings

INGREDIENTS

1 Each **RICH'S** Traditional Pizza Dough Ball, 24 23-Oz (#06138)

1 lb Cooked Italian Sausage, Crumbled

1/4 C Chopped Parsley

2 C Grated mozzarella

3 C Prepared Pizza Sauce

DIRECTIONS

- 2 Proof dough, then roll into a 14" by 24" rectangle - about 1/4" thick.
- 3 Mix sausage, parsley and cheese. Spread this mix evenly over dough.
- 4 Starting on the short edge of the dough, roll into a jelly-roll style log and chill until firm.



- 5 Trim ends of roll, then into 12 pieces, each approximately 1". Bake pinwheels at 400 degrees for 8-12 minutes or until dough is cooked and beginning to brown.
- 6 Serve with pizza sauce on the side for dipping.
- 1 Follow dough handling instruction on the Rich's box