



PIZZA PINWHEELS

These Pizza Pinwheels deliver all of the pizza goodness in a single bite (or two!), making great shareable appetizers for the whole table! Rich's Fresh 'N Ready Oven Rising Sheeted Pizza Dough delivers artisan texture and flavor without the hassle of proofing – and sports versatility across a number of dayparts and applications. We used 7" Fresh 'N Ready Oven Rising Sheeted Pizza Dough to make these delicious Pizza Pinwheels in no time! Simply roll the already-stretched dough into a rectangle and spread with sauce and pizza toppings. Roll up the topped dough and seal the seam before slicing into bite-size pinwheels. Bake until golden and serve with marinara sauce!

Yield: 3 Pizza Pinwheels

INGREDIENTS

- 1 **RICH'S** 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
- 1/4 C Pizza sauce
- 1 C Mozzarella Cheese, freshly grated
- Pepperoni Slices
- 1/2 C Green Peppers, finely chopped
- 1/3 C Parmesan Cheese, freshly grated
- Fresh Parsley, for garnishing
- Marinara Sauce, for serving



DIRECTIONS

- 1 Preheat oven to 375°F. Line a baking sheet with parchment paper. Set aside
- 2 Roll out a long piece of parchment paper and lightly flour it. Roll Fresh 'N Ready Oven Rising Sheeted Pizza Dough into a rectangle on floured parchment
- 3 Evenly spread pizza sauce over dough, leaving a 1" border along the top long edge
- 4 Microwave pepperoni on a paper towel-lined plate for 20 seconds, dabbing off any excess grease
- 5 Evenly top sauce with mozzarella, pepperoni, green bell peppers and Parmesan
- 6 Starting from the long side closest to you, tightly roll up the dough, pinching in any escaping ingredients and seal up the

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Using a serrated knife, cut off the ends of the roll, then slice the roll into 3 equal pinwheels

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Place each pinwheel, cut side up, on prepared baking sheet. Bake for 25-30 minutes or until dough is golden. Remove from oven and let cool for 5 minutes before removing pinwheels from pan to a wire rack

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Garnish with fresh parsley and serve with a side of marinara sauce