




PIZZA BOMBS

Pizza Bombs make great appetizers, shareable snacks or fun add-ons, and can be prepared simply with Rich's 14" Fresh 'n Ready Oven Rising Sheeted Pizza Dough. Cut the prepared dough into squares, top them with pizza sauce, cheese and pepperoni slices and pinch the edges together to secure the pizza bombs. Place them in a muffin pan (seam-side down) and brush them with a garlic butter mixture before baking them up! Serve them with a side of marinara sauce.

Yield: 12 Pizza Bombs

INGREDIENTS

- 1  14" Fresh 'n Ready(R) Oven Rising Sheeted Pizza Dough, 20 25-Oz (#07367)
- 6 oz Mozzarella Cheese, cut into 12 cubes
- 36 Pepperoni Slices
- 3 tbsp. Butter, Melted
- Garlic, minced
- Fresh parsley
- Grated Parmesan Cheese, for garnishing
- Marinara Sauce, for serving
- Pizza sauce

DIRECTIONS

- 1 Preheat the oven to 375°F. Spray a muffin pan with nonstick cooking spray
- 2 Cut the mozzarella into 12 cubes
- 3 Use a pizza cutter to cut the Fresh 'n Ready Oven Rising Sheeted Pizza Dough into 12 squares
- 4 Top each piece of dough with pizza sauce, 3 pepperoni slices and a mozzarella cube
- 5 Fold the dough's edges around the filling and pinch them together to securely seal, creating a compact bundle
- 6 Place the dough balls seam-side down in the muffin pan
- 7 Combine the melted butter, minced garlic and fresh parsley in a small bowl. Brush the butter mixture onto each pizza bomb and sprinkle with Parmesan
- 8 Bake for about 9-11 minutes, until the bombs are golden brown

