



PIZZA CONE

Move over calzone, there's a new handheld pizza on the block. Imagine all of your favorite pizza topping wrapped up in this one of a kind, on the go snack.

Yield: 6 cones

INGREDIENTS

2 Each  7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)

1/2 C Prepared Pizza Sauce

2 C Grated mozzarella cheese

2 C Cooked crumbled Italian sausage

1/2 C Cooked green bell peppers (diced 1/2" and lightly sautéed)

1/2 C Cooked red bell peppers (diced 1/2" and lightly sautéed)



DIRECTIONS

- 1 Mix pizza sauce, grated mozzarella cheese, crumbled Italian sausage, green bell peppers, and red bell peppers together in a bowl. Set aside as Pizza Cone Mix.
- 2 Defrost dough and then roll into a 12" disk
- 3 Bake at 350F for 3 minutes, crust should remain soft and pliable.
- 4 When crust is ready, remove from oven and cut into three equal wedges. Roll each wedge into a cone and wrap parchment to secure. Bake at 350F for 4 minutes until the crust is crispy and slightly golden.
- 5 Spoon 2/3 cup of the Pizza Cone Mix into each cone, and top with additional cheese if desired.
- 6 Bake at 350F for 12 minutes until it is golden brown and cheese melted.