




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	 Traditional Pizza Dough Ball - 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

