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 Ct (#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.

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