

Pepperoni Pizza Rolls

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 8

Ingredients

- ▣ two rolls of crescent roll dough or two packages of
 - pre-made pizza roll dough
 - 1 bag pepperoni slices we use turkey
 - 1 package Hillshire Farms Naturals Ham
 - bag of shredded mozzarella cheese
 - parmesan cheese
 - fresh-ground salt and pepper
 - dried oregano
 - garlic powder

Directions

1. Preheat oven to 350 degrees.
2. Unwrap the dough and roll it out onto a cutting board. If using crescent roll dough, press the seams
3. together, but it isn't a big deal if there are still seams left.
4. Place your pepperoni slices onto the dough, evenly spread apart, but filling most of the dough's surface.
5. Cut the ham into tiny bite-size pieces and sprinkle over the pepperoni.
6. Add both cheeses, evenly.
7. Season well with seasonings over top.
8. Begin carefully rolling the dough from the bottom up to the top.
9. Place seam-side down before cutting with a pizza roller or super-sharp knife into 10-12 even sections.
10. If the roll is somewhat flat, press into itself to form more of a circle, and press the dough to meet the
11. other side so that it stays.
12. Bake for 10-15 minutes on a sprayed cookie sheet, pan, or baking stone until dough is no longer doughy
13. and lightly brown and a little crisp.
14. Let cool completely before serving.