

DINNERLY



Two-Cheese Veggie Pizza Rolls with Marinara Sauce



40-50min



2 Servings

We understand if you feel hypnotized by these golden pizza rolls. Their spiraling doughy layers of onions, peppers, mozzarella, and Parmesan are super dreamy. Now, when we snap our fingers, you'll become everyone's favorite cook for serving up these pizza rolls from Dinnerly! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 green bell pepper
- 1 yellow onion
- 3¾ oz mozzarella ²
- 2 (¾ oz) Parmesan ²
- 8 oz marinara sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- box grater or microplane
- medium (10") ovenproof skillet
- microwave

COOKING TIP

If you don't have a microwave, use a small saucepan to heat the marinara on a stovetop.

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 990kcal, Fat 40g, Carbs 122g, Protein 20g



1. Prep dough & filling

Preheat oven to 450°F with a rack in the center. Place **dough** in a **lightly oiled** bowl, turning to coat (see step 6 for pro tip!).

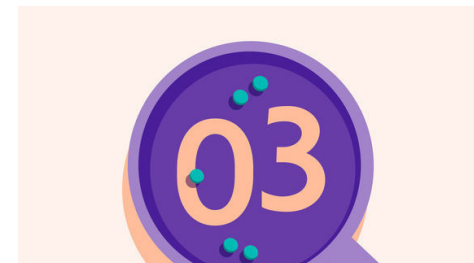
Halve **pepper**, discard stem and seeds, and thinly slice one half crosswise into strips (save rest for own use). Halve **onion** and thinly slice one half lengthwise (save rest).

Coarsely shred **mozzarella**. Finely grate **all of the Parmesan**.



2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium (10") ovenproof skillet over medium-high. Add **peppers, onions, and a pinch each of salt and pepper**; cook, stirring, until softened, 2–3 minutes. Add **2 tablespoons water**, then reduce heat to medium and cook, covered, until tender, 5–6 minutes. Transfer to a plate, then lightly brush bottom and sides of skillet with **oil**; reserve for step 5.



3. Assemble pizza rolls

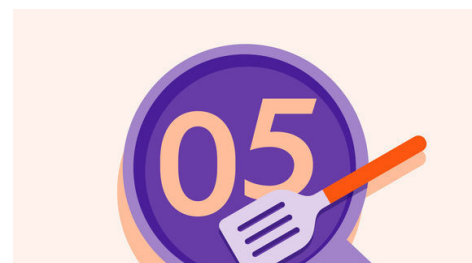
Place **dough** on a **floured** work surface. Sprinkle lightly with flour; roll or stretch into an 8x12-inch rectangle. Spread **peppers and onions** over top, leaving a 1-inch border. Sprinkle with **mozzarella and Parmesan**.

Starting at longer edge, roll up dough, tucking in filling as you go. Tightly pinch seams closed (be careful not to tear dough). Slice crosswise into **6 pizza rolls**.



4. Bake pizza rolls

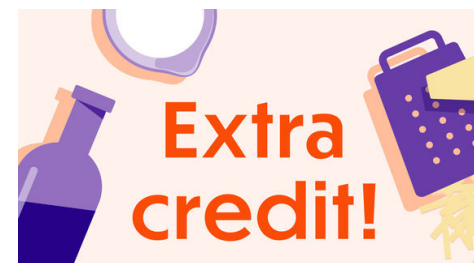
Place a ball of foil in the center of reserved skillet, then arrange **pizza rolls** in a circle around foil. Bake on center oven rack until **dough** is deeply golden and **cheese** is bubbling, about 25 minutes. Let sit 5 minutes.



5. Heat marinara & serve

While **pizza rolls** bake, transfer **marinara** to a small microwave-safe bowl; cover with a damp paper towel and microwave until warmed through, 1–2 minutes (see cooking tip!); season to taste with **salt** and **pepper**.

Serve **cheesy veggie pizza rolls** with **marinara sauce** alongside for dipping. Enjoy!



6. Pro tip: pizza dough!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.