

DINNERLY



Loaded Cheese Pizza Rolls with Peppers & Onions



40-50min



2 Servings

We understand if you feel hypnotized by these golden pizza rolls. Their spiraling layers wrapped around onions, peppers, mozzarella, and Parmesan are dreamy. Now, when we snap our fingers, you'll become everyone's favorite cook for serving up pizza rolls with a rich tomato sauce on tonight's menu! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 green bell pepper
- 1 medium red onion
- garlic (use 1 large clove)
- 1 pkg mozzarella ⁷
- 2 (¾ oz) pieces Parmesan ⁷
- 1 can tomato sauce

WHAT YOU NEED

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

TOOLS

- medium ovenproof skillet
- box grater
- small saucepan
- rolling pin

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 42g, Carbs 110g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Transfer **dough** to a **lightly oiled** medium bowl, turning to coat. Halve **pepper**, discard stem and seeds, then slice one half into very thin strips (save rest for own use). Halve **onion**, peel, and thinly slice one half lengthwise (save rest for own use). Peel and finely chop **1 teaspoon garlic**.



2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers and onions**; season with **salt** and **pepper**. Cook until softened, 2–3 minutes. Add **2 tablespoons water**; reduce heat to medium. Cover and cook until tender, 5–6 minutes. Transfer to a plate and wipe out skillet. Lightly brush bottom and sides with **oil**; reserve skillet for step 5.



3. Make sauce & prep cheese

Heat **1 tablespoon oil** in a small saucepan. Add **chopped garlic** and cook until fragrant, about 30 seconds. Stir in **tomato sauce**, **¼ cup water**, and a **pinch of sugar**. Bring to a boil. Season to taste with **salt** and **pepper**. Transfer to a bowl. Coarsely shred **mozzarella** on a box grater, then finely grate **all of the Parmesan**.



4. Assemble pizza rolls

Place **dough** on a **lightly floured** work surface. Sprinkle with **some flour**, then roll into an 8-x 12-inch rectangle. Spread **peppers and onions** over, leaving a 1-inch border. Sprinkle with **mozzarella and Parmesan**. Starting with the wider edge, roll dough up, tucking in filling as you go. Pinch seam closed tightly (careful not to tear dough). Slice crosswise into **6 pizza rolls**.



5. Bake pizza rolls & serve

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 **pizza rolls** are deeply golden and **cheese** is bubbly, about 25 minutes. Let sit 5 minutes. Serve **tomato sauce** alongside for dipping. Enjoy!



6. Kids pitch in!

Get your little ones involved in step 4 by having them fill and roll the pizza dough!