



Hand-Held Spicy Italian Pizza Rolls

directions

1. Preheat oven to 400 degrees.
2. Cook the onions, half of the dried oregano and salt in olive oil while stirring for a few minutes until onions are softened. Pour in the tomato puree, 1/2 cup basil leaves, red pepper flakes and black pepper stirring to combine. Turn to simmer and cook about 5 minutes until slightly thickened. Remove from heat.
3. Mix together the grated Parmesan cheese and remaining half of dried oregano. Set aside.
4. Cook sausage, crumbling as it cooks using a spoon or spatula, until browned. Drain on paper towels.
5. Divide the thawed pizza dough ball into 8 equal pieces. Flatten, using your hands or a rolling pin into 4 inch squares. Working on a flat surface, for each of the dough squares, spread 1 tablespoon of the tomato sauce almost to the edges, but not quite; top with 1 tablespoon of the Italian Blend cheese; add 1 generous tablespoon sausage crumbles; top with one of the basil leaves. Gather edges of dough up and over the fillings, pinch edges together to seal. Place pinched edges down on a parchment paper lined baking sheet. Repeat this process with remaining dough squares and ingredients.
6. Brush rolls with olive oil over tops and sides. Sprinkle each with the Parmesan-oregano mixture. Using a sharp knife, cut two slashes across the top of each roll. Bake until golden brown and bubbly for about 25 minutes.

4 - 6 servings	20 min prep time	25 min cook time
ingredients		
<i>1 lb. Swaggerty's Italian Sausage</i>		
<i>3 Tbs. olive oil, divided</i>		
<i>1/2 cup diced onion</i>		
<i>1 Tbsp. dried oregano, divided</i>		
<i>Pinch of salt</i>		
<i>2 cups tomato puree</i>		
<i>1/2 cup fresh basil leaves + 8 larger leaves for when you make rolls</i>		
<i>1/2 tsp red pepper flakes</i>		
<i>salt and pepper</i>		
<i>3 Tbsp. grated Parmesan cheese</i>		
<i>1 lb. frozen pizza dough, thawed and at room temperature</i>		
<i>1 cup Italian Blend shredded cheese</i>		

To Serve

Serve with any remaining tomato sauce, topped with Parmesan cheese and fresh basil.

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