

Treasure Barrel

Homemade Pizza Rolls: Easy Family Favorite Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
16 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Pizza Rolls

- [ ] 1 lb refrigerated pizza dough
- [ ] 1/2 cup thick marinara or pizza sauce
- [ ] 1 1/2 cups shredded low-moisture mozzarella cheese
- [ ] 1/2 cup mini turkey pepperoni, or regular turkey pepperoni, chopped
- [ ] 2 tablespoons melted unsalted butter
- [ ] 1/2 teaspoon garlic powder
- [ ] 1/4 teaspoon dried oregano or Italian seasoning
- [ ] Flour, for dusting the work surface

For Serving (Optional)

- [ ] Warm marinara sauce for dipping
- [ ] Freshly chopped parsley

Instructions

1. First, let's get everything ready. Preheat your oven to 400°F (200°C) and line a large baking sheet with parchment paper. This little step makes cleanup so much easier later. Let your pizza dough rest on a lightly floured countertop for about 15-20 minutes to come to room temperature. While it's resting, you can mix your melted butter with the garlic powder and oregano in a tiny bowl and set it aside. Having all your elements in place before you start feels so much calmer, doesn't it?

2. Now for the assembly. Gently press the dough out with your fingers, then use a rolling pin to shape it into a large rectangle, roughly 12x16 inches. Don't worry about perfect corners; rustic is beautiful. Spread the marinara sauce evenly over the dough, leaving about a half-inch border clean all around the edges. Sprinkle the mozzarella cheese over the sauce, followed by your chopped turkey pepperoni. I find this much more relaxing than making something complex like a hash brown egg casserole, though both are total comfort foods.

3. Starting from one of the long sides, carefully and tightly roll the dough up into a log. Try to keep it snug as you go to make sure the fillings stay put. Once it's all rolled up, pinch the seam along the entire length of the log to seal it securely. This is the most important part to prevent leaks! Using a sharp knife, slice the log into 16 even pieces, each about an inch wide. You can now arrange them, cut-side up, on your prepared baking sheet, leaving a little space between each one.

4 For the finishing touch, gently brush the tops and sides of each roll with the garlic butter mixture. This is what gives them that irresistible golden color and an extra layer of savory flavor. Pop the baking sheet into your preheated oven and bake for 12-15 minutes. You'll know they're ready when they are puffed up, golden brown, and the cheese is bubbly and melted. Let them cool on the pan for at least 5 minutes before serving—they will be incredibly hot inside! Serve them warm with extra marinara for dipping.

Nutrition per serving

150 kcal	6 g	15 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- Feel free to experiment with the fillings! Finely chopped black olives, mushrooms, or bell peppers are lovely additions. Just be sure to not overstuff them, as that can cause them to burst open while baking.
- If you find your marinara sauce is a bit thin, you can pour it into a small saucepan and let it simmer for 5-10 minutes to thicken up. A thicker sauce is much less likely to leak out of the rolls.
- For an extra cheesy top, you can sprinkle a little grated Parmesan cheese over the rolls along with the garlic butter before baking. It adds a wonderful salty, nutty crust that is just divine.