

SPINACH AND CHEESE PIZZA ROLLS

February 9

National Pizza Day



INGREDIENTS

- 1 Cup Fresh Spinach, Chopped
- 12 Ounces Prepared Pizza Dough (enriched or WGR)
- ¾ Cup Pizza Sauce
- 12 Ounces Shredded Mozzarella Cheese
- ¼ Cup Grated Parmesan Cheese

DIRECTIONS

1. Preheat the oven to 400 degrees and grease a muffin tin very well, including around the top of each cup since the cheese may spill out a little.
2. Use your hands to stretch the dough into an 11x16-inch rectangle on a piece of parchment paper.
3. Spread pizza sauce over the dough to cover, then sprinkle on the spinach, mozzarella, and parmesan cheese.
4. Starting on one long side, roll the dough up carefully and fairly tightly to enclose the toppings.
5. Use a serrated knife to cut into 12 even slices.
6. Place each slice into a prepared muffin cup and bake for 22-26 minutes until the dough is baked through, the cheese is melted, and the tops are golden.
7. Let cool for 3-5 minutes in the pan to allow the cheese to firm up slightly, then transfer to a wire rack or a plate to serve.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Snack

YIELD

12 Rolls

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Roll	½ Roll	1 Roll	1 Roll