



Deep Dish Pizza Muffins

Recipe By UNICOI PRESERVES

SERVES: 4

INGREDIENTS:

- ☐ 1 (8 oz.) can refrigerated Laura Lynn Original Crescent Rolls (8 count)
- ☐ 8 slices pepperoni
- ☐ ½ cup sharp provolone cheese, cut in small cubes
- ☐ ½ cup Laura Lynn Low Moisture Part Skim Mozzarella Cheese, shredded
- ☐ ¼ cup colored bell pepper, *diced small*
- ☐ 2 tbsp. red onion, *diced small*
- ☐ ½ cup chunky pasta sauce
- ☐ Parmesan cheese, *freshly grated*
- ☐ fresh basil, chiffonade, *for garnish*
- ☐ Laura Lynn Non-Stick Cooking Spray

DIRECTIONS:

- ☐ 1. Preheat oven to 400°F.
- ☐ 2. Spray 8 cups of a muffin tin with non-stick cooking spray. Unroll dough and separate into 8 triangles. Place each triangle into a prepared muffin cup, then gently press and pinch dough together to cover the bottom and sides.
- ☐ 3. Place a slice of pepperoni into each cup, then add provolone and mozzarella. Gently press down the cheese, then top each muffin with about a tablespoon of pasta sauce. Mix together the bell peppers and red onion, then divide among the pizza muffins.
- ☐ 4. Bake 10-12 minutes or until lightly browned. Remove from oven and immediately use a butter knife to loosen the sides of the muffins. Let set for 5 minutes, then remove from pan, and finish with freshly grated Parmesan cheese and basil.

You can customize these deep dish pizza muffins with your family's favorite pizza toppings.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!