

PIZZA ROLLS

- 4 oz Pizza dough
- 3 slices Provolone
- 3 slices Prosciutto
- 1 cup Shredded mozzarella
- 1 tsp Italian herbs
- 2 oz Sweet Baby Ray's Garlic Parmesan Sauce
- 2 Tbsp Chopped fresh basil for garnish

1. On a floured surface, roll out dough to 4x12 rectangle.
2. Layer provolone, prosciutto, and mozzarella in that order, sprinkle with herbs.
3. Brush edge lightly with water and roll dough tightly lengthwise, cut in 12 1-inch pieces.
4. Bake at 500°F for approx. 3 minutes or until dough is golden brown.
5. Remove and brush each piece with Sweet Baby Ray's Garlic Parmesan Sauce and sprinkle with chopped basil.

ADDITIONAL INFORMATION

Ingredients	1 cup Shredded mozzarella , 1 tsp Italian herbs , 2 oz Sweet Baby Ray's Garlic Parmesan Sauce , 2 Tbsp Chopped fresh basil for garnish , 3 slices Prosciutto , 3 slices Provolone , 4 oz Pizza dough
Course	Starters
Cuisine	American
Category	Pizza