

Pepperoni Rolls from She Makes and Bakes

Prep time 20 minutes Bake time 8-10 minutes at 475

Makes about 8 rolls

- 1 recipe [pizza dough](#)
- 1/3 cup ranch dressing
- 1 cup pepper jack cheese
- 1/2-3/4 cup pepperoni
- 1/3 cup green onions
- 1/2 teaspoon garlic powder

Preheat your oven to 475 degrees. Roll or spread your pizza dough into a 15x8 inch rectangle (it doesn't have to be perfect, just get the general measurements). Spread the ranch dressing over it. Sprinkle the pepper jack cheese on top of the ranch dressing and then place enough pepperoni over the cheese to cover completely. Spread the green onions and sprinkle garlic powder over everything. Roll up the dough from the long end (like cinnamon rolls) and pinch the seams to seal. Cut about 1/2-1 inch off the edges, and cut the rest into two-inch pieces (or so). Place cut side down into a greased pan. Let rest and rise for 30 minutes (if you have time). Bake at 475 degrees for 8-10 minutes until browned and then sprinkle parmesan cheese over the rolls. Serve with marinara or pizza sauce.

Source: Slightly adapted from Suburban Utopia