



### **Chili Crisp Pizza Rolls**

*Switch things up by turning your favorite pizza into rolls*

- 13.8 ounces package refrigerated pizza dough
- 1/4 cup marinara sauce
- 3 ounces pepperoni slices
- 1 ounce salami slices, chopped
- 1 Tablespoon minced pepperoncini
- 2 Tablespoons fine chopped roasted red peppers
- 1/4 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese, divided

#### **Chili Crisp Glaze:**

- 2 Tablespoons unsalted butter, melted
- 1/2 teaspoon Italian seasoning
- 1 teaspoon chili crisp or as desired
- Garish: Fresh basil leaves as desired

**Before Starting:** Preheat oven to 400 degrees F. Spray a 9-inch round baking dish with nonstick cooking spray.

**Form Dough Rectangle:** Roll pizza dough on lightly floured surface, press into a 16x10 inch rectangle. Brush with marinara sauce, leave ½-inch margin on the edges.

**Layer Toppings:** Place pepperoni slices over the sauce; sprinkle with chopped salami, pepperoncini, and red peppers. Sprinkle with grated Parmesan cheese and ½ cup shredded mozzarella cheese.

**Form Dough into Pinwheels:** Roll up tightly, starting with the long 16-inch edge and form a log. Pinch seam to seal tightly. Cut into 8 segments; place in prepared dish (like cinnamon rolls).

**Bake Rolls:** Bake for 15 to 20 minutes or until center of rolls are cooked through.

**Add Cheese:** Remove from oven; sprinkle remaining ½ cup mozzarella cheese over the top; return to 400-degree F. oven; bake 1 to 2 minutes or until cheese melts.

**Mix Chili Crisp Butter Glaze:** In a small bowl, stir glaze ingredients together. Brush on top of cooked rolls.

**To Serve:** Serve rolls with warm marinara sauce; garnish with fresh basil leaves.  
Yield: 8 pizza rolls

**Cook's Note:** The original recipe uses an Italian butter garlic sauce in place of the hot chili sauce. We love the bits of crisp garlic in the hot sauce. It will be a mild hot sauce so if you love your food really spicy, add more chili crisp to the recipe.

**Recipe Inspired by:** Christy Denney, cookbook *Scrumptious*, Publisher Shadow Mountain, 2021.

**About the Recipe:** If there is a food that most people love, it has to be pizza. This recipe rolls up pizza ingredients, like Italian tomato sauce, meats, peppers, and melt-away cheese, into swirling rolls and glazes them with a butter flavored hot sauce. Serve them with warm marinara sauce.

### **What is Chili Crisp?**

Chili crisp is an infused oil condiment that usually contains crunchy, flavorful bits of peppers, onions or scallions, garlic, and other aromatics. *Chili crisp*, *chili oil* and *chili sauce* can often be used interchangeably, but generally what differentiates chili crisp is the ratio of crispy bits to oil.

For More Information See: <https://www.msn.com/en-us/foodanddrink/foodnews/what-is-chili-crisp-this-spicy-condiment-belongs-on-everything-%E2%80%94-even-dessert/ar-AAKFMwf>