



Mini pizza pull apart breads

READY IN



40 min.

SERVINGS



16

CALORIES



60 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 16 servings penzey's southwest seasoning italian
- ☐ 0.5 cup tomatoes
- ☐ 15 pieces pepperoni chopped
- ☐ 0.5 pizza dough enough fpizza canned (I used this recipe or you can use premade dough)
- ☐ 1 cup mozzarella cheese shredded

Equipment

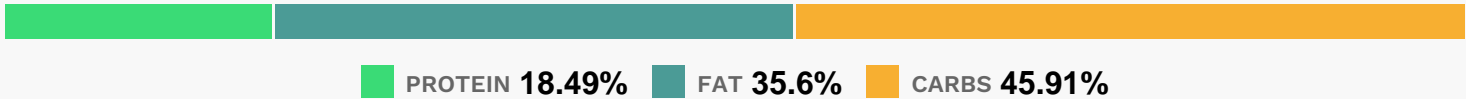
- ☐ frying pan
- ☐ oven

☐ loaf pan

Directions

- ☐ Preheat oven to 400F and line two mini loaf pans.
- ☐ Roll out dough to about 1/4 inch thick. Slice dough into squares about 2 inch x 2 inch.
- ☐ For each piece of dough, spread some marinara sauce, sprinkle cheese and pepperoni on the surface of one side. Stack each piece of finished dough on top of the next vertically so that the stuffing doesn't fall out. When you are finished with one loaf, move the entire stack into the prepared pan in one move to prevent the stuffing from falling out.
- ☐ Allow dough to rest for about 20 minutes
- ☐ Sprinkle with Italian seasoning.
- ☐ Bake for about 20–25 minutes until tops are golden brown.

Nutrition Facts



Properties

Glycemic Index:6.56, Glycemic Load:0.19, Inflammation Score:-1, Nutrition Score:2.0256521870261%

Nutrients (% of daily need)

Calories: 60.27kcal (3.01%), Fat: 2.44g (3.76%), Saturated Fat: 1.2g (7.5%), Carbohydrates: 7.09g (2.36%), Net Carbohydrates: 6.37g (2.31%), Sugar: 1.14g (1.27%), Cholesterol: 6.44mg (2.15%), Sodium: 183.58mg (7.98%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.85g (5.71%), Vitamin K: 6.65µg (6.33%), Calcium: 52.57mg (5.26%), Iron: 0.81mg (4.53%), Manganese: 0.07mg (3.29%), Phosphorus: 29.81mg (2.98%), Fiber: 0.72g (2.89%), Vitamin B12: 0.17µg (2.86%), Selenium: 1.55µg (2.22%), Vitamin E: 0.32mg (2.11%), Vitamin A: 97.48IU (1.95%), Vitamin B2: 0.03mg (1.91%), Zinc: 0.27mg (1.81%), Magnesium: 5.42mg (1.35%), Potassium: 43.23mg (1.24%), Vitamin B6: 0.02mg (1.2%)