



Pepperoni Pizza Pinwheels

READY IN



32 min.

SERVINGS



12

CALORIES



93 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 11 ounce bread dough refrigerated french canned (such as Pillsbury)
- 2 ounces part-skim mozzarella cheese shredded
- 0.3 cup sun-dried tomato pesto (such as Classico)
- 18 slices turkey pepperoni

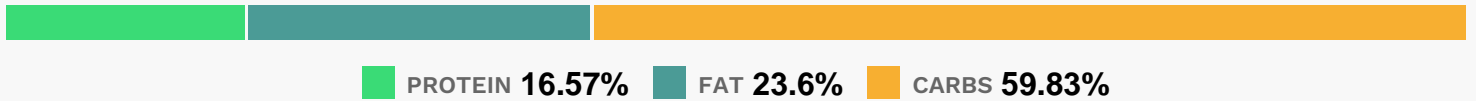
Equipment

- baking sheet
- oven
- serrated knife

Directions

- Preheat oven to 35
- Unroll dough onto a work surface; lightly coat dough with cooking spray.
- Spoon pesto onto dough, spreading to edges.
- Place pepperoni slices evenly over dough, and sprinkle with cheese. Starting at a long edge, roll up dough, jelly-roll fashion; pinch seam to seal (do not seal ends of roll). Using a serrated knife, cut roll evenly into 16 slices.
- Place slices, cut sides down, on a baking sheet coated with cooking spray.
- Bake at 350 for 20 minutes or until golden brown.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.75478262211318%

Nutrients (% of daily need)

Calories: 92.94kcal (4.65%), Fat: 2.31g (3.56%), Saturated Fat: 0.7g (4.37%), Carbohydrates: 13.2g (4.4%), Net Carbohydrates: 12.53g (4.56%), Sugar: 0.47g (0.52%), Cholesterol: 6.68mg (2.23%), Sodium: 248mg (10.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.66g (7.31%), Calcium: 42.64mg (4.26%), Fiber: 0.67g (2.69%), Phosphorus: 21.88mg (2.19%), Zinc: 0.24mg (1.63%), Vitamin A: 57.35IU (1.15%)