



Pinwheel Pepperoni Trees

READY IN



60 min.

SERVINGS



24

CALORIES



95 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 tablespoons spring onion chopped (2 medium)
- ☐ 1 teaspoon seasoning dried italian
- ☐ 0.5 cup pepperoni chopped
- ☐ 8 oz tomato sauce canned
- ☐ 0.3 cup plum tomatoes chopped (Roma) (1 small)
- ☐ 16 oz regular crescent rolls refrigerated pillsbury® canned
- ☐ 4 oz mozzarella cheese shredded finely
- ☐ 2 pieces bell pepper yellow (2x2 inches each)

Equipment

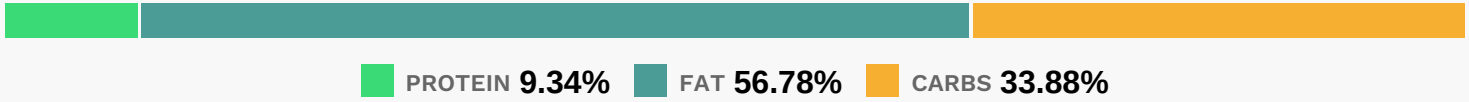
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ cookie cutter
- ☐ cutting board

Directions

- ☐ Heat oven to 375°F. Spray large cookie sheet with cooking spray. Separate dough into 8 rectangles; firmly press perforations to seal.
- ☐ Sprinkle about 1/8 teaspoon oregano over each rectangle. Starting with 1 short side, carefully roll up each rectangle.
- ☐ Cut each roll into 6 crosswise slices, making a total of 48 slices.
- ☐ Form 2 trees on cookie sheet using 24 slices each. For first tree, place 1 slice for top on 1 side of cookie sheet. Arrange 2 slices below top, sides almost touching. Continue arranging rows of 3 slices, 4 slices, and continuing until last row is 6 slices across. Center 3 slices below tree for trunk.
- ☐ Repeat for second tree, assembling in opposite direction on cookie sheet to fit next to first tree.
- ☐ Bake 14 to 18 minutes or until light golden brown. Meanwhile, with small cookie cutter or sharp knife, cut two 1 to 1 1/2-inch star shapes from bell pepper. Set aside.
- ☐ Remove partially baked trees from oven.
- ☐ Spread 2 tablespoons of the pizza sauce evenly over each tree to within 1/2 inch of edges, leaving trunk uncovered.
- ☐ Sprinkle 1/4 cup chopped pepperoni evenly over sauce on each tree.
- ☐ Sprinkle each with 1/2 cup cheese.
- ☐ Return to oven; bake 3 to 5 minutes longer or until cheese is melted. Meanwhile, heat remaining 3/4 cup pizza sauce in small saucepan until hot.
- ☐ Remove trees from oven.

- ☐
- Sprinkle each tree with 2 tablespoons tomato and 1 tablespoon onions.
- ☐
- Place bell pepper stars on tops of trees. Cool trees on cookie sheet 2 to 3 minutes. Carefully slide trees onto serving platters, trays or cutting boards.
- ☐
- Serve warm with warm pizza sauce for dipping.

Nutrition Facts



Properties

Glycemic Index:7.29, Glycemic Load:0.23, Inflammation Score:-1, Nutrition Score:1.4039130534815%

Flavonoids

Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 95.3kcal (4.77%), Fat: 6.25g (9.61%), Saturated Fat: 2.75g (17.16%), Carbohydrates: 8.39g (2.8%), Net Carbohydrates: 8.17g (2.97%), Sugar: 2.35g (2.62%), Cholesterol: 6.02mg (2.01%), Sodium: 260.2mg (11.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.31g (4.63%), Calcium: 27.58mg (2.76%), Phosphorus: 23.92mg (2.39%), Iron: 0.43mg (2.37%), Vitamin B12: 0.14µg (2.31%), Selenium: 1.55µg (2.21%), Vitamin K: 2.26µg (2.15%), Vitamin A: 99.96IU (2%), Manganese: 0.03mg (1.67%), Vitamin B2: 0.03mg (1.58%), Vitamin C: 1.25mg (1.51%), Zinc: 0.22mg (1.5%), Vitamin E: 0.2mg (1.34%), Potassium: 46.55mg (1.33%), Vitamin B3: 0.24mg (1.19%), Vitamin B6: 0.02mg (1.14%)