

Oven-Baked Crispy Pizza Roll-Up Bites

Prep Time 20 minutes

Cook Time 12 minutes

Total Time 32 minutes

Servings 8

INGREDIENTS

- BUBBL'R wild cherry chill'r for serving
- 1 cup shredded mozzarella
- 1 cup shredded cheddar
- ¼ + ½ cup grated parmesan
- ¾ cup marinara sauce
- ½ cup pepperoni chopped
- 2 tbsp. fresh parsley chopped
- 1 tsp. dried thyme or dried oregano
- ½ tsp. red pepper flakes
- ½ tsp. garlic powder
- ¾ cup plain breadcrumbs
- 30-32 square wonton wrappers
- 3-4 tbsp. olive oil

INSTRUCTIONS

1. Preheat oven to 425F. Line 1-2 large baking pans with parchment paper.
2. In a large bowl, combine the shredded mozzarella, cheddar, ¼ cup parmesan, marinara sauce, chopped pepperoni, parsley, dried thyme, red pepper flakes, and garlic powder. Mix well.
3. Scoop about 1 tablespoon of the filling into the center of a wonton wrapper. Brush the edges with water. Fold in both sides lengthwise to overlap and gently seal. Fold in the other 2 ends and press to seal, using water to assist as needed. Repeat with remaining wonton wrappers.
4. In a separate bowl, toss the remaining ½ cup grated parmesan and breadcrumbs together.
5. Dip the pizza roll-ups in a small bowl of water, then toss in the breadcrumb mixture until well-coated. Place on the prepared pan. Repeat with remaining roll-ups.
6. Drizzle the roll-ups in olive oil. Bake 12-15 minutes, flipping halfway, until crispy and golden brown.
7. Enjoy warm with more marinara sauce and BUBBL'R wild cherry chill'r for a complementary refreshment!

