

# Italian Pizza Rollups

This recipe uses spinach (locally sourced!) and fresh oregano, but you can follow the same steps with your favorite pizza toppings and make it your own creation! Storebought pizza dough (enough for one pie) works well, or you can make your own.

**Yield: about 12 rolls, or 6 servings**

## Ingredients:

- 20 oz whole wheat pizza dough (store-bought or homemade)
- 2 cups cooked spinach
- 1 cup shredded cheese
- 1/2 cup chopped kalamata olives
- 2 Tb chopped fresh oregano
- 3 Tb dried onion
- 1 tsp salt
- Cracked pepper to taste



## Directions:

1. Roll out pizza dough in large rectangle, about 12"x24", on floured surface
2. Evenly spread cooked spinach across entire surface of dough
3. Sprinkle with cheese, olives, oregano, onion, salt and pepper
4. Starting from the bottom edge, roll dough upwards into a long log
5. Using a serrated knife, cut log into 12 pieces, each about 2" wide
6. In a greased cast iron skillet (or you can use a greased regular baking pan), place pizza rollups spiral side up, evenly spaced
7. Allow to rise at room temperature for about 30 minutes
8. Place in preheated 400 degree oven and bake for 30 minutes or until golden brown and done
9. Brush with olive oil upon removing from oven

## Other flavor ideas:

1. Red sauce, cheese, pepperoni
2. Alfredo sauce, cheese, red onion
3. Pesto, cheese, roasted chicken
4. BBQ sauce, cheese, shredded pork
5. Vegan: just omit the cheese from this recipe and use sunflower seeds or nutritional yeast for extra protein!

