



What Lisa Cooks

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Announcements:

A few quick things I want to make sure you don't miss, so I'm putting them at the top of the page!

1. Be sure to follow me on **Facebook** and **Instagram** - I'm posting new lunches and lots more almost every day!
2. I have TWO Facebook groups that you won't want to miss out on! The first is all about all my favorite things - **Click here to join us**. The second group is just for sharing **all of my favorite bags** and thermals from Thirty-one.
3. Make sure you are signed up for the newsletters so you never miss an update. **Click here to join my mailing list**.



Pizza Rolls - So Easy!

Lisa Marsh

Are you looking for a sure winner for your

School Lunch

Pizza rolls make a

HI! I'M LISA. I'M SO GLAD YOU'VE JOINED ME HERE. I'M SHARING ALL OF MY FOUR KIDS (TWO SETS OF TWINS!) SCHOOL LUNCHES, ALONG WITH MY FAVORITE HOMEMADE RECIPES, AND LOTS OF TIPS FOR HOW I MAKE COOKING AND MEAL PLANNING FOR A BUSY FAMILY JUST A LITTLE EASIER.

family? Look no further!
Pizza rolls are a favorite
- for so many reasons!

super easy and fast
school lunch.

**Packed in
EasyLunchboxes**

These guys are easy to make, kids love them, adults love them, and the possibilities for customizing are practically endless. I shared a picture on my Instagram and Facebook pages of my kids lunches with these pizza rolls and I got so many requests for the recipe! I'm happy to share how I make them, because it's basically the easiest thing ever.



I'm a little embarrassed to even call this a recipe,

because it was just so easy to make. You can make these with as little 3 items from your fridge, only a few minutes to put together.

You could totally go make some of these now and be eating them in 20 minutes - that's how fast! And as with most of my favorite recipes - the ingredients here are very flexible.

I think these might be one of the perfect kid foods - they're small enough for little hands, they are not messy, they seem to travel and keep well, and - best of all - they taste like pizza!

So here are the ingredients:

- Dough - Use whatever kind you like - if you want to make it super easy, just buy a can of your favorite crescent roll dough. Or a medium sized roll of pizza dough, or bread dough.
- A little flour (any kind will do - it's just for rolling the dough)
- A few tablespoons of pizza sauce (or just plain tomato sauce)
- About 1/3 cup shredded mozzarella cheese, or whatever cheese you like.
- Other fillings of your choice - cut into small pieces (pepperoni, ham, veggies, etc.)

Because my goal with this recipe is to have something that comes together super fast and easy, I go with a packaged dough most of the time.

Usually I use a can of crescent roll dough from Trader Joe's. But use any quick and easy dough you like. You could also use biscuit dough, or certainly if you have homemade dough, go for it!

If I'm buying pre-made dough I try to look for one that's not got too much nasty stuff in it. The TJ's brand is not too bad. It's not as easy to handle as some others (maybe because it's missing some of the chemical dough conditioners and junk), but for this recipe that's ok. You're not actually making crescent rolls with it.

For the sauce I used an organic canned pizza sauce or sometimes just plain tomato sauce. Any kind you like will do. I use traditional mozzarella for ours most of the time, but any flavor if cheese you like would be great too. The amounts of the sauce and cheese are also flexible - it's really about your personal taste. I would just advise that you not put a lot in there - just a thin layer of sauce and toppings - otherwise you're going to have a hard time cutting.

Instructions:

Preheat your oven to 350.

Take the dough out of the can, fold it over on itself once or twice (otherwise it's trying to come apart at the seams), sprinkle both sides with a little flour, and then roll it out into a rectangle until it's about 1/4 inch thick.

Try to work quickly on this part, so your dough doesn't get too warm and hard to handle. Spread your pizza sauce or tomato sauce thinly and evenly across the whole piece of dough. You don't need much, if you put more than a thin layer then you'll just end up with a mess when you roll it.

I think the sauce here is more for a bit of flavor, you're not trying to make it "saucy".

Then sprinkle your cheese on evenly.

At this point you could totally add any other toppings you wanted, but if you do I would dice them pretty small so they roll up easily.

Bits of pepperoni would of course be awesome, or a little cooked spinach if you wanted to sneak something green in. Go for whatever sounds good, but I would limit it to just a sprinkling of only one or two extra toppings, otherwise you're not going to get a very tidy roll.

Once it's all topped - roll it up, as evenly as you can.

Start from the long edge, you want your final roll to be long and narrow. Try to get it as tight as you can without feeling like you're squishing it.

At this point if you've handled it a lot and you feel like your dough is getting too soft to slice, stick it in the fridge for 20 minutes or so to firm up.

Then slice, with a good sharp knife so you don't squish it.

(Sharpen your knives folks! Here is my favorite knife sharpener that you must get if you don't already have one - it's easy and fast, and cheap!) I think about 3/4 of an inch is just about right - it gives you enough in each bite, without being too much of a

Easy!

Roll your dough out thin, spread with sauce, sprinkle with your choice of toppings, and slice.

mouthful for a little one. And that size seems to fit perfectly in a lunch container.

Cut to that size, as you can see, one can of dough makes 1 dozen rolls. (You're going to want to double or triple this recipe - they go fast!)

I spray my baking sheet with just a little oil, but that's not strictly necessary. The dough I use is not as greasy as some, so just use your judgement about what works for you. Covering your pan with a sheet of parchment paper also works great.

Put your rolls on your baking sheet and stick in a 350 degree preheated oven for 12-15 minutes. 14 minutes is just about right in mine, but every oven is different.



And that's it. I dare you to try to wait for them to cool.

These are such great kid food, my kids scarf them up. But the husband and I eat our fair share too. I think they are a perfect make-ahead item for kids lunches.

And let's be honest - a big green salad with a few of

these on the side, doesn't that sound like a perfect weeknight dinner?

These freeze great. Whenever I make them I always at least double the recipe and I put a bunch in the freezer. It doesn't get any easier for packing a school lunch - to pull out a few of these, throw in a few carrots and a little fruit, and lunch is done.



Kid Favorite!

Pizza



Rolls

easy and fast!

www.whatlisacooks.com



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BLOG

FAVORITE THINGS UPDA

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Preview

POST COMMENT...



Mira Park A year ago

Mine came out terrible :(Maybe I folded them over too much but my Trader Joe dough was in two halves. Each half only rolled out a little bit. The cheese ended up congealing to the foil and the dough wasn't thin enough. I made the second one into a regular pizza.



Lisa Marsh

A year ago

Darn! I usually roll the dough to about 1/4 inch or less.



Angela Kopple

A year ago

Do your kids eat them cold at school?

**Lisa Marsh**

A year ago

They eat this at room temperature.

**chris mccraw**

2 years ago

I am trying to stock up the freezer for summer. When freezing these, would you cook them first?

**Lisa Marsh**

A year ago

I've always cooked them first, then they are easy to just pop out of the freezer and warm up, or just let thaw and eat at room temp for lunch. But I think you probably could make them up and freeze uncooked, if you wanted to just be able to bake a few at a time. I would add a few minutes to the baking time if baking from frozen, but otherwise I would think they would work just fine.

**Theresa Wimer**

2 years ago

I'm so excited I found your blog! Thank you for the recipe.



Lisa Marsh

2 years ago

Glad you found me!



Sammi N Nigh

2 years ago

Thank you for your time, and consideration to my new page, if you choose to visit! :)



Sammi N Nigh

2 years ago

Love your website Lisa!!! You have helped me so much, with recipes that I need, for my new customers. I have a business on fb called, Suds-n-Spuds. Pop in and checked it out, please. I would love to get a comment from you. I just got started. So, I guess I would say, I hope it looks tasty, and ppl will trust me to cook, clean, and house/animal sit for them.



Tracey Paton

2 years ago

Hi would the pinwheel dough work for this??




Lisa Marsh

2 years ago

Hi Tracey. I'm not sure I know what pinwheel dough is. But I would think that any soft yeast dough should work just fine.


My Lunch Favorites



EasyLunchboxes 3-Compartment Bento...

\$13.95

(4049)



YUMBOX (Terra Green) Leakproof Bento Lunch Box Container for Kids


(41)



Wilton Square Silicone Baking Cups, 12 Count

\$9.59 ~~\$9.99~~

(427)



Thermos Funtainer 12 Ounce Bottle, Blue

\$16.10

(7358)

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Lisa Marsh is originally a Southern California girl, now living in the Pacific Northwest with her family. She keeps very busy as a stay at home mom to four kids - two sets of twins. She left behind her corporate marketing career of 20 years to stay home with her kids, and started blogging about the

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healthy meals and school lunches she makes for her family.



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