

## **Pizza Pinwheels**

## Prep: 15 minutes Bake: 25 minutes • Serves: 6

Nonstick cooking spray

- 2 tablespoons grated Parmesan cheese
- 1 teaspoon Italian seasoning
- 1 package (11 ounces) refrigerated thin crust pizza dough
- 1 package (3.5 ounces) thinly sliced hard salami
- 1 package (3 to 3.5 ounces) sliced pepperoni
- 1 package (8 ounces) finely shredded pizza cheese blend (2 cups)
- 2 teaspoons finely chopped fresh oregano leaves
- 1 can (15 ounces) pizza sauce

**1.** Preheat oven to 350°. Spray rimmed baking pan with cooking spray. In small bowl, combine Parmesan cheese and Italian seasoning.

2. Gently unroll pizza crust dough onto prepared pan; stretch dough into 10 x 14-inch rectangle. Leaving 1/2-inch border, evenly layer salami and pepperoni over dough; sprinkle with pizza cheese and oregano. Starting from long end, roll up dough and fillings; place roll, seam side down, on prepared pan. Gently rub Parmesan cheese mixture over outside of roll. Bake roll 25 to 30 minutes or until golden brown.

**3.** Meanwhile, in microwave-safe small bowl, heat pizza sauce, covered, in microwave oven on high 1 to 1-1/2 minutes or until heated through. Slice roll into 1-inch pieces and serve with pizza sauce.

Approximate nutritional values per serving: 313 Calories, 21g Fat (11g Saturated), 59mg Cholesterol, 938mg Sodium, 12g Carbohydrates, 2g Fiber, 17g Protein