



Garlic Butter Pizza Egg Rolls

Makes: 12 rolls

Prep Time: 30 minutes Cook Time: 20 minutes

Total Time: 50 minutes

Ingredients

- 3/4 cup grated parmesan cheese
- 2 tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1 pinch chili flakes
- 2 cloves garlic, grated
- 1 cup shredded mozzarella cheese
- 1 – 1 & 1/2 cups marinara sauce
- 12 slices provolone cheese
- 12-16 square egg roll wrappers
- 1/2 cup thinly sliced pepperoni
- 5 tbsp salted butter
- 2 tbsp chopped fresh sage

Instructions

Preheat the oven to 425° F. Lightly grease 2 baking sheets.

In a bowl, combine 1/2 cup grated parmesan, the dried basil, oregano, parsley, chili flakes, and 1 clove of garlic. Mix in the mozzarella.

To assemble, brush water around the edges of the wrapper, then layer with 1 tablespoon of marinara sauce, 1 slice provolone, and about 1 tablespoon of the mozzarella mix. Add 1 pepperoni slice. Do not overstuff these with ingredients. Roll up and place on the baking sheet.

Melt 3 tablespoons of butter, then brush each roll with the butter. Sprinkle evenly with the remaining 1/4 cup parmesan cheese. Bake for 10-12 minutes, then flip, add 1-2 pepperoni slices to top, and cook another 8-10 minutes, or until the rolls are crisp. The cheese may melt out a bit, but that's ok.

Meanwhile, melt 3 tablespoons butter together with the sage, let the sage get crisp, then remove from the heat and add 1 clove of grated garlic. Top each roll with the garlic butter. Serve with marinara sauce on the side.

Recipe by Half Baked Harvest