

Pizza Bombs

(aka Pizza Rolls, Calzone, etc)

Looking for an easy and delicious appetizer? Try making Pizza Bombs using this sourdough recipe. Prepare the sourdough up to 36 hours in advance and assemble the bombs with your favorite toppings. When it's time to serve, bake the bombs until golden and enjoy the ooey-goey, cheesy goodness. These Pizza Bombs are perfect for sharing with friends and family.



This recipe uses a half batch of the Pull-Apart Sourdough Dinner Rolls. The dough can be made and stored in the refrigerator for 36 hours or it can be frozen after shaping and then thawed prior to assembling the bombs.

INGREDIENTS

- ½ batch of [Pull-Apart Sourdough Dinner Rolls](#) dough
- 1 cup shredded cheeses (I prefer a finely shredded Italian Blend)
- 12 Tbsp. (¾ cup) marinara or pizza sauce for filling
- ½ cup chopped meats (about 1 oz. ea.)
- 1 egg
- 1-2 cups marinara sauce for dipping
- Seasonings, to taste

INSTRUCTIONS

1. Prepare dough up to 36 hours in advance or thaw frozen rolls.
2. Pre-heat oven to 350F.
3. Working on a sheet of parchment paper, flatten thawed dough rounds to about 4" in diameter each.
4. Evenly distribute 1 cup of shredded cheese among rounds.
5. Add 1 Tbsp. marinara or pizza sauce to each round.
6. Evenly distribute ½ cup of chopped meat among rounds.

7. Form the pizza bombs:

Gently pull the edges of the dough toward the center and pinch them together. Repeat until all the edges are tucked in and fillings are contained.



Baking Pan Options:

- Place pizza bombs on parchment-lined baking sheet about 2" apart --- or ---
- Place in a 9x12 glass baking pan lightly sprayed with cooking spray.

Place seam sides down. Repeat with the rest of the rounds.



8. In a small bowl, lightly whisk the egg. Using a small pastry brush, cover each pizza bomb lightly with egg wash. Season with dried parsley or other spices and a little cheese.
9. Using a sharp paring knife or toothpick, poke a small hole (“vent”) in the top of each pizza bomb (helps prevent the bottom seams from opening up while baking).



10. Bake at 350F for 10 minutes. Rotate the baking pan, and bake for another 8 – 10 minutes, or until the outside of the pizza bombs are golden brown.
11. Serve warm with extra marinara/pizza sauce

