

# Homemade Pizza Rolls

## Ingredients:

- 5 egg roll wrappers
- 1/3 cup chopped mini pepperoni or regular sized, minis are thicker
- 1/4 cup pizza sauce
- Low Fat Mozzarella Sticks (*cut into 4 pieces*)

## Directions

1. Cut each of your egg roll wrappers into 4 squares.
2. Chop your mozzarella cheese into smaller pieces.
3. In bowl mix together pepperoni, pizza sauce and cheese.
4. Place heaping teaspoonfuls of filling onto the left side/center of your egg roll wrapper leaving 1/2" above and below filling.
5. Using your finger, wet all edges of wrapper with water.
6. Gently roll your pizza roll up and press above and below filling to seal edges.
7. Wet the top and bottom again and just gently fold each up to create a small seal (reference photos above in post).
8. Make sure you seal tightly so they do not bust open
9. Spray both sides of each roll with olive oil spray.
10. Cook in the air fryer on 400 degrees for 10 minutes or in the oven on 400 for 10 minutes

MADE WITH LOVE

by Teresa Forchard

Inspired by [tornadoughalli.com](http://tornadoughalli.com)