

Sheet Pan Pull-Apart Pizza Bread



INGREDIENTS

- 1 package Rhodes Dinner Rolls (24 rolls), thawed until soft
- 2½ cups shredded whole milk mozzarella cheese
- 4 oz mini pepperoni
- ½ lb ground Italian sausage, cooked and crumbled
- ⅓ cup grated Parmesan cheese
- 4 tablespoons unsalted butter, melted
- 2 tablespoons extra virgin olive oil
- 3-4 cloves garlic, finely minced (or 1 tablespoon garlic paste)
- 1½ teaspoons Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper (optional)
- 2 tablespoons grated Parmesan
- 2 tablespoons chopped fresh parsley
- Warm marinara sauce, for serving

DIRECTIONS

1. Preheat oven to 350°F and grease a 9x13-inch baking dish.
2. Cut the thawed Rhodes rolls in half and place them evenly in the baking dish.
3. In a small bowl, mix together the melted butter, olive oil, garlic, Italian seasoning, garlic powder, salt, and pepper.
4. Pour the garlic butter mixture over the rolls and toss gently to coat.
5. Sprinkle the mozzarella cheese over the rolls.
6. Add the pepperoni and cooked sausage, making sure some pieces fall between the rolls.
7. Sprinkle the Parmesan cheese over the top.
8. Cover loosely and let rise for 20-30 minutes if the rolls are already puffy, or 45-60 minutes if they were freshly thawed.
9. Bake for 30-35 minutes, until golden brown and the cheese is melted and bubbly. Tent with foil if the top browns too quickly.
10. Remove from the oven and sprinkle with the remaining Parmesan and fresh parsley.
11. Let cool for 5 minutes, then serve warm with marinara sauce for dipping.