



PIZZA CONE

Move over calzone, there's a new handheld pizza on the block. Imagine all of your favorite pizza topping wrapped up in this one of a kind, on the go snack.

Yield: 6 cones



INGREDIENTS

- | | |
|--------|--|
| 2 Each | RICH'S 7IN FRESH N READY OVEN RISING SHEETED PIZZA DOUGH (#07386) |
| 1/2 C | Prepared Pizza Sauce |
| 2 C | Grated mozzarella cheese |
| 2 C | Cooked crumbled Italian sausage |
| 1/2 C | Cooked green bell peppers (diced 1/2" and lightly sautéed) |
| 1/2 C | Cooked red bell peppers (diced 1/2" and lightly sautéed) |

DIRECTIONS

- 1 Mix pizza sauce, grated mozzarella cheese, crumbled Italian sausage, green bell peppers, and red bell peppers together in a bowl. Set aside as Pizza Cone Mix.
- 2 Defrost dough and then roll into a 12" disk
- 3 Bake at 350F for 3 minutes, crust should remain soft and pliable.
- 4 When crust is ready, remove from oven and cut into three equal wedges. Roll each wedge into a cone and wrap parchment to secure. Bake at 350F for 4 minutes until the crust is crispy and slightly golden.
- 5 Spoon 2/3 cup of the Pizza Cone Mix into each cone, and top with additional cheese if desired.
- 6 Bake at 350F for 12 minutes until it is golden brown and cheese melted.