

Mini Calzones

1 cup small curd cottage cheese
3 Tbsp. grated Parmesan cheese
1 large egg
1 tsp. dried Italian seasoning
1/2 tsp. garlic powder
pepperoni, chopped
1 cup or more - Monterey Jack cheese, grated
1 can Pillsbury pizza crust
2 cups marinara sauce, or any desired sauce

Stir 1st five ingredients together - add pepperoni and cheese. Divide dough into 4 equal parts; Pat the dough into a square and put a nice amount of pepperoni mixture into the middle of the dough; fold dough over to form a triangle or rectangle and seal edges; Put on a foil-lined baking sheet; prick the top of the calzones with a fork and bake at 375 for 20-25 minutes until nice and golden brown. These are best if the dough is extra done so not to be gooey! Serve with warm sauce.

Susan

You Go Girl!

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