



# PEPPERONI ROLLS

## INGREDIENTS

1 pack Plant-Based Pepperoni  
1 package crescent rolls  
4 string cheese pieces cut in half  
1 t oregano  
1 t basil  
1 t garlic powder  
1 t sage  
1 egg  
Spicy marinara sauce for dipping

**TIME:** 27 mins (Prep Time 12 mins / Cook Time 15 mins) **SERVES:** 8 **TYPE:** Vegetarian

## INSTRUCTIONS

- 1 Preheat oven to 375°
- 2 Combine all spices into small bowl. Add egg and whisk together. Set aside.
- 3 Remove rolls from package and place on ungreased cookie sheet.
- 4 Place string cheese on wide edge.
- 5 Cover balance of dough with pepperoni slices. Roll wide edge into small edge.
- 6 Brush with egg/spice mixture.
- 7 Bake for 15 minutes or until golden brown.

### QUICK TIP



You could also make these snacks using our Plant-Based Italian Ground

**Before**  
the butcher™