

Another Great Recipe from

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Ruthie's Roll Ups

This is a two pager kids! Lets start with Pizza and move on to Buffalo Wing!

TOASTY PIZZA ROLL-UPS

Some people are intimidated by using puff pastry sheets, but they couldn't be easier to use or more impressive to serve! These casual appetizers are super easy and super tasty. Damn it...try them!

Ingredients

- 1 sheet puff pastry, thawed (from a 17.3 oz box)
- 1/4 cup pizza sauce
- 1/4 teaspoon dried oregano
- 1 cup shredded mozzarella cheese
- 1/4 cup diced pepperoni
- 1 tablespoon grated Parmesan cheese

Directions:

- Preheat oven to 400 degrees.
- Line a baking sheet with parchment paper and carefully unfold puff pastry onto paper.
- (Freeze the other pastry sheet for a later use or double the recipe and use both sheets.)
- Spread sauce over puff pastry, leaving a 1- inch border along one of the longer edges. This should be the edge furthest from you.
- Top sauce with oregano, mozzarella, pepperoni and Parmesan.
- Starting with a long end, roll up pastry sheet as tightly as possible, working toward the end with the 1-inch border.
- Wrap roll in cling wrap and aluminum foil and store in freezer for 1 hour.
- Using a sharp, serrated knife, cut roll into 1-inch slices and set on a greased baking sheet.
- Bake for 20 minutes or until golden.
- Let set 10 minutes before removing from baking sheet and serving.
- Refrigerate leftovers.

TOASTY BUFFALO WING ROLL-UPS

This appetizer comes together like the previous recipe, but it offers a spicy kick and lots of blue cheese flavor. Why not make these roll-ups and the pizza roll-ups at the same time? They're that simple!

Ingredients:

- 1 sheet puff pastry, thawed (from a 17.3 oz box)
- 1/4 cup buffalo wing sauce
- 1/4 teaspoon celery seed
- 1 cup crumbled blue cheese
- 1/4 cup finely chopped cooked chicken
- Ranch salad dressing

Directions:

- Preheat oven to 400 degrees.
- Line a baking sheet with parchment paper and carefully unfold puff pastry onto paper.
- (Freeze the other pastry sheet for a later use or double the recipe and use both sheets.)
- Spread sauce over puff pastry, leaving a 1- inch border along one of the longer edges. This should be the edge furthest from you.
- Top sauce with oregano, mozzarella, pepperoni and Parmesan.
- Starting with a long end, roll up pastry sheet as tightly as possible, working toward the end with the 1-inch border.
- Wrap roll in cling wrap and aluminum foil and store in freezer for 1 hour.
- Using a sharp, serrated knife, cut roll into 1-inch slices and set on a greased baking sheet.
- Bake for 20 minutes or until golden.
- Let set 10 minutes before removing from baking sheet and serving.
- Refrigerate leftovers.

Ruthie's Culinary Clues:

Don't have celery seed? Leave it out! Make sure to slice the rolls with a sharp serrated knife. This will ensure even slices for an impressive final result. Jazz up your serving platter with carrot and celery sticks for extra color.

If rolled tight enough, the pastry roll should be only slightly larger than a cardboard paper towel roll. Make the rolls ahead of time, freezing them for up to 2 weeks; simply remove them from the freezer 20 minutes before slicing and baking. Serve the toasty slices with extra pizza sauce for dipping.