

Pizza Poppers

Ingredients:

- 1 can of refrigerated buttermilk biscuits
- 2 tablespoons of pizza sauce, pasta sauce can be used too
- 2 sticks of string cheese cut to the number of biscuits you have or ½ cup of shredded mozzarella cheese
- ½ teaspoon of oregano or Italian seasoning (optional)

* Optional fillings such as pepperoni, mushrooms, other veggies, etc.

Directions:

- Heat oven to 375 degrees F
- Clean off work surface and dry with a towel
- Pop open biscuit tube and separate biscuits on work surface
- Flatten each biscuit with the palm of your hand
- Spread about ½ teaspoon pizza sauce in the center of each biscuit, leaving the edges free from sauce **NOTE:** Be careful not to put too much sauce on or inside will be gummy after cooked
- Place cheese and any other filling over the sauce
- Wrap dough around filling and pinch shut
- Roll gently into a round shape
- Put the oregano or Italian seasoning on a small plate
- Dip the top of each popper in the seasoning lightly coating the top, and place seasoning side up on the cookie sheet (optional use of parchment paper on cookie sheet)
- Bake for 12-14 minutes until lightly browned
- Let cool slightly before eating