

Pizza Pops

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If it can be eaten, it can be grilled and pizza is no exception. This presentation here is unique. Meat balls are wrapped in pizza dough, grilled and served on a stick. Dunk them into a pizza sauce, and they will sure to be crowd pleaser for kids and even served as a fun appetizer.

Ingredients:

1 13.8-ounce package of Pillsbury® Artisan Pizza Crust with Whole Grain
Flour for dusting
1 12-ounce package of Open Nature® Italian Style Meatballs, approximately 15
¼ cup grated parmesan cheese
½ cup fresh chopped basil
1 egg white
1 T olive oil
2 cups pizza sauce of choice

15 wooden tongue depressors available at hobby shops or craft stores

Roll out pizza dough onto a floured surface. Roll thin to approximately $\frac{1}{4}$ inch. Cut $3\frac{3}{4}$ inch circles with a cookie cutter. Place a small portion of cheese onto the pizza dough with a few chopped basil leaves. Prepare an egg white wash with 1 egg white and 1 tablespoon of water. Whisk. Begin wrapping each meat ball with the pizza dough. Brush the edges with the egg wash. Seal the edges. Brush with olive oil and set aside until all 15 meatballs are wrapped.

On a medium heated grill with a pizza stone or soapstone, add the pizza pops. Watch carefully and turn frequently to brown all sides, approximately 15 minutes.. Be sure to lower the lid to create an oven like effect. When the dough is firm, remove and insert a wooden stick into each pizza ball. Heat the pizza sauce and serve as a dipping sauce.

Serves 7-8. Serving size: 2 pizza pops.