



Jet Swirl Pizza Appetizers

Inspired by game-day cravings and our favorite football team, these **Jet Swirl Pizza Appetizers** are like mini calzones packed with salami, pepperoni, and gooey cheese. Rolled up in pizza dough and baked to golden perfection, they make the perfect crowd-pleasing snack for parties, game nights, or casual gatherings.

Ingredients

- 1 (10-ounce) can refrigerated pizza crust dough
- 1/4 pound Genoa salami, thinly sliced
- 1/4 pound pepperoni, sliced
- 1/4 pound provolone cheese, sliced
- 1/2 cup shredded mozzarella cheese

Instructions

- **Preheat Oven**
Preheat your oven to **350°F (175°C)**. Lightly grease a large baking sheet.
- **Roll Out the Dough**
Unroll the pizza dough directly onto the baking sheet and stretch it into a rectangle, approximately **10 x 14 inches**.
- **Layer the Fillings**
Evenly layer the dough with slices of salami, pepperoni, and provolone cheese.
Sprinkle the mozzarella cheese over the top, leaving about **1/2 inch of space** around the edges.
- **Roll and Seal**
Starting from one long side, roll the dough up tightly like a jelly roll.
Pinch the seam closed and use a fork to seal the ends.
- **Bake**
Bake in the preheated oven for **25 minutes**, or until the roll is golden brown and cooked through.
- **Slice and Serve**
Let the roll cool slightly, then slice into **1-inch pieces**. Serve warm and enjoy!