

Pin it: Pizza roll recipe on a budget

Pinterest has many uses and ideas for the taking, and not all of them are expensive or time consuming. This recipe, found by Patty Salazar, is one of the simple things you can try at home.

by **PATTY SALAZAR**
editor-in-chief

Depending on who you are, Pinterest is either your best friend or a dud. For me, it's one of the most time-guzzling forms of social media, but it is still fun. My favorite part of Pinterest is all of the amazing food ideas that I constantly 'pin' but never actually make because they are always ridiculously extravagant and take a whole day to prep. Nobody really has the time for that, especially college students. But what students do have time for are fast, cheap and delicious recipes.

This week's recipe is a Hawaiian pizza roll using six ingredients.

- Mozzarella cheese
- Garlic powder
- Pillsbury pizza crust
- Pizza sauce
- Canned pineapples
- Sliced pepperoni.

Preheat your oven to 425 degrees. By the time you are ready to pop these slices of awesomeness, your oven will be at the right temperature.

1. Unwrap the dough and unroll it, or just unwrapped it and ball the dough up, then roll it out to about an inch thick.

2. Sprinkle garlic powder on each side of the dough to add flavor.

3. You are going to sprinkle the mozzarella cheese all over the dough. I used two handfuls of the cheese since I am a cheese kind of person.

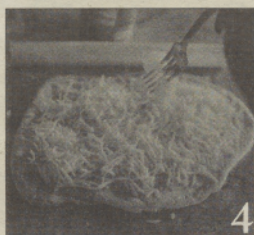
4. Toss some sliced pineapples on the pizza. I suggest cutting the slices rather than just using the big chunks of pineapple that are in the can.

5. Once you have the amount of pineapple you want on the pizza, it is time for pepperoni. Start layering the slices on the dough until your heart is happy.

6. The next thing you will do is grab the dough on an end with two hands and start rolling it tightly until it looks like a rolled log of deliciousness. Then take a knife and cut the log into one-inch pieces. Once the log is cut into pieces, place the rolls into a slightly greased baking dish.

7. Once the rolls are in the dish, put them into the oven for 15 minutes or until the tops of the rolls are brown. Once they are done take them out of the oven carefully and place them on a plate. You will then pour the pizza sauce into a small dish and dip your delicious pizza rolls into them.

This is the perfect snack for students who are always on the go, on a budget but also something savory and easy.



The seven steps of the recipe above are broken into 12 different pictures, numbered in order, to show the ease and speed of making Hawaiian pizza rolls.

Photos by Patty Salazar

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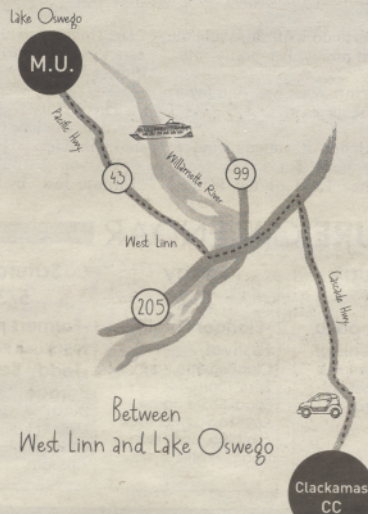
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