

Pepperoni Pizza Bombs

PREP: 30 MINS (plus baking time) YIELD: 12 bombs

Ingredients:

4 tablespoons (1/2 stick) unsalted butter, melted
1/4 teaspoon garlic powder (plus more for seasoning the kale)
1/2 teaspoon kosher salt
1 pound Pizza dough, at room temperature (1-1 1/2 hours)
8 ounces Kale, cooked and chopped (see Preliminary Notes below)
1 jar (15 oz) Pizza sauce (plus more for dipping the pizza bombs)
12 slices pepperoni or beef pepperoni (from 7-oz package), sliced in half
2 ounces shredded mozzarella cheese or Italian cheese blend (1/2 cup)
1/4 cup grated Parmesan cheese, divided
1 1/2 teaspoons Italian seasoning (or dried oregano)

Instructions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Stir the melted butter, garlic powder, and salt together in a small bowl.
3. Generously coat a 12-cup muffin tin with the garlic-butter mixture.
4. Divide pizza dough into 12 equal portions and roll into 12 balls.
5. Using your fingers (or a rolling pin), flatten and stretch each ball into a 3- to 4-inch round, slightly larger than the opening of the muffin cup.
6. Add one disc of pizza dough to each muffin cup, allowing the edges to overlap.
7. Add a small amount of shredded cheese to each well of dough.
8. Stir around half the pizza sauce into the kale, to coat, and evenly distribute among the wells of dough.
9. Top with two halved slices of pepperoni, some of the sauce, followed by the remaining shredded cheese.
10. Fold up the edges of each dough disc and pinch together, to make 12 bundles.
11. Roll the bundles around in each muffin cup until they rest, seam-side down.
12. Brush the tops of each pizza bomb with the remaining garlic oil, and sprinkle evenly with the Parmesan cheese and Italian seasoning.
13. Bake until golden brown, around 15-20 minutes.
14. Allow the bombs to cool for 5-10 minutes before handling. Serve with more pizza sauce.

Preliminary Notes:

At least one hour before making the pizza bombs, but not longer than two hours, allow the pizza dough to rest at room temperature on the kitchen counter.

To cook and chop the kale: In a microwave-safe bowl, add a splash of water and the kale. Cook on high for 4-6 minutes. Strain and set aside to cool. Once the kale has cooled, pat dry with paper towels, chop well and season with garlic powder and salt, to taste.

Variations: Jr. Chef Hailey also recommends making a mac n cheese bomb with the pizza sauce.