

# Mini Italian Chicken Pizza Rolls



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 16

2 puff pastry sheets,  
thawed

2 garlic cloves, finely  
minced

1t Italian seasoning

2c chicken breast, cooked,  
shredded

1/4c black olive, finely  
chopped

1c your favorite pizza  
sauce

1/4c onion, finely diced

4 sun~dried tomatoes,  
chopped

1c mozzarella cheese,  
shredded

Preheat oven to 400. Lay puff pastry flat, roll out to 16" x 16" square. Cut each pastry into 8 squares.

Mix together all remaining ingredients in small bowl. Place 1 tablespoon of chicken mixture into middle of each puff pastry square.

Dip your fingers in a small bowl of water and rub water around all edges of stuffed pastry. Fold into a triangle shape, pressing edges together to seal in chicken mixture. Place on cookie sheet.

Pizza rolls are ready to bake at this point or freeze. If baking, place cookie sheet in oven and bake 12~15 minutes or until puff pastry is golden brown. If baking from frozen, bake 22~25 minutes and cover with foil if puff pastry gets too brown.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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