Cheesy Pizza Bombs
Makes 8 Cheesy Pizza Bombs (about 3 inches diameter each)

In Maddi’s Fridge, Cheesy Pizza Bombs are a frozen food that is more of a treat than a nutritious meal. We call them Cheesy Pizza Bombs because they are fun and messy! Luis, Sofia's little brother, reeeally wants his mom to serve Cheesy Pizza Bombs for dinner. Below is a recipe for my version of Cheesy Pizza Bombs:

**Ingredients**
one pound pizza dough, store-bought or homemade (recipe at right)
unbleached all-purpose flour, for work surface
4–6 tablespoons tomato sauce
dash of dried oregano
dash of dried parsley
1 cup shredded mozzarella cheese
favorite pizza toppings (olives, pepperoni, bell pepper, onions, tomatoes, etc.)

**Equipment**
rolling pin, measuring spoons, measuring cups, a rimmed baking sheet greased with olive oil or lined with parchment paper

**Instructions**
Preheat the oven to 425°F.

On a lightly floured work surface, roll dough out to a 10-by-6-inch rectangle.

Spread the tomato sauce on top. Sprinkle dried oregano and parsley to taste. Sprinkle the cheese on top. Add your other favorite pizza toppings.

Starting at one of the long sides, roll the dough up into one big super-cheesy pizza log, pinching it closed where the second long side meets the log. Cut the log into eight pieces.

Place the pieces cut-side down on a well-greased, rimmed baking sheet. Leave at least one inch of space between the pieces.

Bake until the cheese is bubbling, 10 to 12 minutes.

Let your Cheesy Pizza Bombs cool, and share with a friend!