

## **Pizza Crescent Wedges**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 20 minutes

Makes: 8 wedges

**CChints:** A refrigerated tube of crescent rolls makes a surprisingly good pizza dough. Each piece is the same size and you can make individual pizzas for individual tastes. Each slice will hold about 1 tablespoon of your favorite toppings.



1/2 pound lean ground beef, cooked or you can use pepperoni slices

1/2 medium onion, chopped

8 count tube of refrigerated crescent rolls

1/2 cup prepared pizza sauce, you'll need a little more if you like extra sauce

2 Roma tomatoes, sliced paper thin

2/3 cup part skim mozzarella cheese

Preheat the oven to 350 degree F. and locate a large baking sheet.

Cook the beef in a pan over medium heat until crumbled and browned. Transfer the meat to a few layers of paper towels to drain. Drain all but 2 teaspoons of the oil from the pan. Add the onions to the pan and cook for 5-6 minutes until soft and lightly browned. Remove the pan from the heat and you can leave the onions in the pan.

Pop the tube and unroll the dough on a work surface. Tear the dough apart at the perforated lines and lay each one on the baking sheet and leave about 1/2 inch between each piece. Use a fork to prick the dough 2-3 times each. Put the pan in the oven and bake for 6 minutes. This will help give the top part of each pizza wedge a little crust. Remove the pan from the oven and start to assemble your pizza wedges.

Use a tablespoon measuring spoon and spoon 1 tablespoon of sauce over each wedge and spread it out evenly to about 1/4 inch from all sides. Sprinkle 1 tablespoon of beef evenly over each wedge. Then sprinkle with 1 tablespoon of cooked onions and add a slice of tomato near the widest part of the wedge so it fits without going over the sides. Sprinkle with 1 tablespoon of cheese and bake for 8 minutes until the crust is brown and the cheese has melted.

Enjoy!