

Quick and Easy Pizza Bombs with Pepperoni and Marinara

Pepperoni Pizza Bombs - Goey, Cheesy, and Completely Addictive



OVEN
375°F

TIME
18 min

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INGREDIENTS

- 1 can refrigerated biscuit dough (or pizza dough)
- 20-24 slices pepperoni
- 1 cup mozzarella cheese, cubed or shredded
- 1/2 cup marinara sauce (plus extra for dipping)
- 2 tablespoons melted butter
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 2 tablespoons grated Parmesan cheese

DIRECTIONS

- Preheat :** OvenPreheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- Flatten the :** DoughSeparate biscuit dough and flatten each piece into a small circle.
- Add :** FillingsPlace a spoonful of marinara in the center, followed by mozzarella and 2-3 slices of pepperoni.
- Seal the :** BombsCarefully fold dough around the filling and pinch seams closed. Place seam-side down on the baking sheet.
- Season the :** TopsMix melted butter with garlic powder and Italian seasoning. Brush over each dough ball. Sprinkle with Parmesan.
- Bake:** Bake for 15-18 minutes until golden brown.
- Serve :** WarmLet cool slightly and serve with extra marinara for dipping.

SWAPS & NOTES

and Easy Swaps Dough shortcut: Biscuit dough keeps this recipe quick and easy.

Cheese options: Try provolone or pepper jack for variety.

Add-ins: Cooked sausage, mushrooms, or olives work great.

Extra crisp: Sprinkle a little cornmeal on the baking sheet.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/quick-and-easy-pizza-bombs-with-pepperoni-and-marinara/>