

Cheesy Chicken Parmesan Pizza Rolls

inspired by [Our Thrifty Ideas](#)

3/4 cups warm water
1 tablespoon sugar
1/2 tablespoon yeast
1 3/4 cups flour
1/2 teaspoon salt
3/4 - 1 cup marinara sauce
1 cup cooked shredded chicken
2 cups shredded mozzarella cheese, divided
1/4 cup parmesan cheese, divided

Preheat oven to 400. Spray a muffin tin lightly with cooking spray. In the bowl of a stand mixer, or a large mixing bowl, combine warm water, sugar and yeast, and let sit for five minutes, until the yeast is bubbly. Add the flour and salt, and mix until a smooth dough forms. Let rise for 10 minutes. Roll the dough out into a large rectangle. Spread with marinara sauce, then top with shredded chicken, 1/2 cups mozzarella cheese, and 2 tablespoons parmesan cheese. Roll up the dough rectangle carefully, making sure not to push the toppings out. Cut the rolled dough into twelve equal-sized pieces, and place each (pinwheel-side up) in a well of the muffin tin. Sprinkle with remaining mozzarella and parmesan cheeses. Bake 20-25 minutes, or until lightly browned on top.