

Pizza Kebab

Preheat grill to medium. On 10 soaked wooden skewers, thread 1 **cherry tomato**, 2 slices **pepperoni**, 1 chunk of **green bell pepper** and 1 **mushroom**. Repeat until skewer is full. Unroll 1 (14-oz) tube **refrigerated pizza dough** (like Pillsbury) on a lightly floured surface. Cut strips of pizza dough lengthwise, about 1 inch wide. Pierce dough with the pointed end of skewer and wrap around vegetables. Wrap the end of the dough around the other end of the skewer and pierce to fasten. Repeat for remaining skewers. Grill skewers 10 to 15 minutes, until dough is golden brown. Remove from grill and sprinkle with **grated Parmesan cheese** while hot. Serve with **marinara sauce** or **ranch dressing** on the side. **Makes 10**



TIP If using wooden skewers, soak in water about 15 minutes before preparing kebabs to keep food from sticking and the skewers from burning.

