










Crescent Pizza Squares

INGREDIENTS:

-  1 (8 oz) package refrigerated crescent rolls
-  3 tbsp cornmeal
-  1 (14.5 oz) can petite diced tomatoes with garlic & onion, drained
-  1 (15 oz) can tomato sauce
-  1 (3 oz) package pepperoni, diced
-  1/2 tsp dried oregano
-  2 cups (8 oz) shredded mozzarella cheese



INSTRUCTIONS:

Preheat oven to 350°F. Separate dough into 4 rectangles. Coat both sides of each rectangle with cornmeal. Place in ungreased 13 x 9 inch baking dish. Press over bottom and 1/2 inch up sides to form the crust; press the perforations to seal. Sprinkle with any remaining cornmeal. In a small bowl combine petite diced tomatoes and tomato sauce, stir blend. Top crescent rolls with tomato mixture, pepperoni, oregano and cheese. Bake pizza for 15 to 20 minutes or until crust is golden brown around edges. Cool 5 minutes and then cut into squares.