Pumpkin-Pesto Pizza Pinwheels

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough: I used Pillsbury Thin Crust Pizza from the refrigerator section of the supermarket. Rolled it out a bit, but it doesn't have much give.

Filling (for 3 rolls): 1 can pure pumpkin puree, 1 cup pesto, small amounts of crumbled bacon, shredded mozzarella, parmesan, dried fried sage leaves.

Instructions

Spoon or brush pumpkin on one-half and pesto on the other. Layer crumbled sage and bacon on pumpkin. To pesto side add a sprinkle of parmesan and some shredded mozzarella. Roll as tightly as you can, wrap in plastic wrap and store in freezer. Be careful to roll in the direction that will give you both sides when sliced. In this photo it would be left to right (not top to bottom).

Slice frozen and layer on cooking sheet lined with parchment paper and bake at 400 degrees till golden brown (about 20 minutes).