

Pull-Apart Christmas Tree

INGREDIENTS

1 lb. refrigerated pizza dough
Egg wash (1 egg whisked with 1 tbsp water)
7 mozzarella sticks
1/4 c. melted butter
1/2 c. finely grated Parmesan
1 tbsp. Thinly sliced basil
1 tbsp. chopped parsley
1 tbsp. chopped rosemary
Marinara, warmed (for serving)

DIRECTIONS

Preheat oven to 450°. Line a large baking sheet with parchment paper. Cut mozzarella sticks into 1" pieces and set aside.

On a floured surface, divide pizza dough into two pieces. Stretch and roll each piece of dough into a long rectangle, then cut dough into 2" squares (you'll need 33 total).

Wrap a dough square around each piece of mozzarella, forming a tightly sealed ball.

Place balls seam-side down on the baking sheet in the shape of a Christmas tree (they should be touching). Brush egg wash on dough balls and bake until golden, 15 to 20 minutes.

Meanwhile, whisk together melted butter, Parmesan and herbs. Brush on baked pizza balls. Serve warm with marinara for dipping.