



Wrap 'Em Up...
Roll 'Em Up...
With Eggs!

Pizza Panini Roll

- ½ cup onions, chopped
- 1 cup fresh mushrooms, chopped
- 1 teaspoon oregano
- 3 eggs, beaten
- 2 (13.8 oz.) cans pizza crust
- 1 15 oz. package pizza sauce
- 1 6 oz. package turkey pepperoni
- 1½ cups mozzarella cheese, finely shredded

In a skillet, sauté onions, mushrooms and oregano for one minute. Add eggs and cook until eggs are done; set aside. Place pizza dough onto lightly floured wax paper. Using a rolling pin, roll dough into a large, thin square. Cut dough into 4 equal squares. Place each into panini maker and spread dough evenly. Cook until crust lightly browns. Remove and place on a plate. Place a paper towel between each square. Repeat steps with second can of dough. Spoon 3 teaspoons pizza sauce into center of crust leaving about a half inch at edge of crust. Spoon 3 tablespoons egg mixture over the sauce and top with a few pepperoni slices. Cover with 3 teaspoons cheese. To roll, fold each side of crust over, and then from top, roll until pizza is completely rolled. Repeat until all pizzas are assembled. Place two rolls into panini maker. Cook until desired grill marks appear and filling is hot.

Philly Cheese Steak Panini Wrap

- 6 flat-out wraps
- 3 tablespoons Special Sauce
- 2 cups frozen, thinly-sliced Philly steak
- Salt, to taste
- Pepper, to taste
- ½ cup onions, chopped
- ½ cup fresh mushrooms, thinly sliced
- 3 eggs, beaten
- 12 slices Provolone cheese

SPECIAL SAUCE

- 3 tablespoons hickory brown sugar
barbecue sauce
 - 3 tablespoons mayonnaise
- Mix well and refrigerate until ready to use.

Place each wrap onto a plate. Spoon 2 teaspoons sauce over each wrap and set aside. In a hot skillet, break steak into small pieces and cook until done. Spoon meat into a strainer, drain, then place meat between paper towels for 5 minutes. In same skillet, add onions and mushrooms, sauté for 2 minutes. Return steak to skillet. Stir in eggs and cook until eggs are done. Set aside. Place two slices cheese onto each wrap. Spoon two heaping tablespoons of steak and egg mixture onto the wrap near the edge, leaving about half an inch at edge of wrap. Fold wrap over mixture, roll once, fold each side over and then roll until wrap is completed. Repeat until all wraps are done. Place two wraps in a hot panini maker. Cook until desired grill marks appear and filling is hot.

Georgia Egg Commission

P. O. Box 2929

Suwanee, GA 30024

Tel. (770) 932-4622

© 2008 Georgia Egg Commission