



WORTHINGTON

VEGAN PEPPERONI

100% Plant-Based Pepperoni!

A close-up of a pepperoni pizza with several slices of pepperoni on a white base. A sprig of rosemary and a cherry tomato are visible in the background.

PEPPERONI PIZZA

A close-up of several pepperoni rolls, which are small, round, and filled with pepperoni and cheese, served in a wooden bowl.

PEPPERONI ROLLS

A close-up of a stromboli, a large, round, baked roll filled with pepperoni and cheese, topped with sesame seeds and a drizzle of sauce.

STROMBOLI

TURN YOUR TOP SELLING PEPPERONI DISH INTO A PLANT-BASED HERO!

RECIPE: Vegan Pepperoni Rolls



Ingredients

- 1 package (16 oz) pizza dough
- ½ cup pizza sauce
- 1 ½ cups shredded vegan mozzarella
- 12–15 WORTHINGTON® Vegan Pepperoni Slices
- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp garlic powder
- Pinch of red pepper flakes (optional)

Optional garnish: olive oil brush + sprinkle of vegan parmesan or nutritional yeast

Directions

- 1. Roll Out Dough** - Roll dough into a 12x15-inch rectangle.
- 2. Add Fillings**
 - Spread pizza sauce evenly, leaving ½ inch at the edges.
 - Sprinkle with vegan mozzarella.
 - Evenly layer WORTHINGTON® Vegan Pepperoni.
 - Season with oregano, basil, and garlic powder.
- 3. Roll & Slice**
 - Roll dough tightly from the long edge into a log.
 - Slice into 10–12 rolls.
- 4. Bake**
 - Arrange on a parchment-lined sheet or greased baking dish.
 - Bake at 375°F for 18–22 minutes, until golden and cheese is melted.
- 5. Serve**
 - Brush with olive oil and sprinkle vegan parmesan or nutritional yeast if desired.
 - Serve hot with pizza sauce for dipping.

RECIPE: Cheesy Pepperoni Stromboli



Ingredients

- 1 package pizza dough
- 5.5oz WORTHINGTON® VEGAN PEPPERONI SLICES
- 6.9oz WORTHINGTON® VEGAN SALAMI DELI SLICES
- 8 slices vegan mozzarella cheese, cut in half
- 1 cup shredded vegan mozzarella cheese
- 1 jar pizza sauce
- ½ cup red pepper, roasted, chopped
- 1 teaspoon red pepper flakes
- 1 teaspoon dried oregano
- 3 tablespoons vegan butter, melted
- 2 cloves garlic, chopped
- 2 tablespoons fresh parsley, chopped
- 1 teaspoon pepper
- 1 teaspoon salt

Directions

1. Remove dough from package and roll out on lightly floured surface to desired size.
2. Add alternating rows of WORTHINGTON® VEGAN PEPPERONI SLICES, mozzarella, and WORTHINGTON® VEGAN SALAMI DELI SLICES until dough is covered, leaving 1½ inches (4 cm) of space along the outside of the dough.
3. Add the roasted red pepper, shredded mozzarella, red pepper flakes, and oregano on top of meat and cheese.
4. Roll up the stromboli slowly.
5. Combine melted butter, garlic, parsley, salt, and pepper.
6. Brush the butter mixture onto the stromboli, evenly coating each side.
7. Bake stromboli at 400°F (200°C) until golden brown (about 15-20 minutes).