MARLEY SPOON

Sausage Meatball Pitza

with Creamy Tuscan Salad

ca. 20min 2 Servings

Pizza Night is now officially Pitza Night thanks to pita bread and sausage! A personal sausage meatball pitza with a crisp lettuce and tomato salad is a retro classic that will never go out of style. We layer the pitas with marinara sauce, mozzarella, sausage meatballs, and Parmesan. While they brown and turn melty, we make a creamy Tuscan dressing for the salad and just like that, Pitza Night is here to stay.

What we send

- ¾ oz Parmesan [1]
- 3¾ oz mozzarella [1]
- 1 romaine heart
- 1 plum tomato
- 2 Mediterranean pitas [2,3,4]
- ½ lb pkg uncased sweet Italian pork sausage
- 1 oz sour cream [1]
- ¼ oz Tuscan spice blend
- 8 oz marinara sauce

What you need

- olive oil
- red wine vinegar

Tools

- box grater or microplane
- rimmed baking sheet

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 48g, Carbs 59g, Protein 55g

1. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely grate **Parmesan**. Coarsely grate **mozzarella**. Cut **romaine** into 1-inch pieces. Cut **tomato** into ½-inch pieces.

Shape **sausage** into 10 meatballs. Lightly **oil** a rimmed baking sheet. Add meatballs and drizzle with **oil**. Broil on center oven rack until browned on the bottom and cooked through, 8–10 minutes (watch closely).

2. Toast pitas

Lightly brush **pitas** with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).

3. Make pitzas

Spread **some marinara sauce** on **pitas**. Divide **mozzarella cheese** over sauce, top with **meatballs**, and sprinkle **some Parmesan** over top.

4. Broil pitza

Broil on upper oven rack until **meatballs** are warmed through and **cheese** is just starting to brown, 2–4 minutes (watch closely).

5. Make salad

Meanwhile, in a large bowl, stir together **sour cream, 2 teaspoons Tuscan spice blend, 2 tablespoons oil**, and **2 teaspoons vinegar**. Thin with **water** (1 teaspoon at a time) to reach desired consistency. Add **romaine** and **tomatoes**; toss to coat.

6. Finish & serve

Transfer **pitzas** to plates and top with **remaining Parmesan** and **some Tuscan spice blend**, if desired. Serve **salad** alongside. Enjoy!