



## Cajun Andouille Skillet Pizza

with Peppers & Scallions



20-30min



2 Servings

Andouille sausage is a smoked pork sausage, bursting with flavor. Though it originates in France, it's become a mainstay in Cajun cuisine and is an essential ingredient in dishes like gumbo and jambalaya. Here, we use this smoky sausage as a topping for skillet pizza that is topped with roasted red peppers and two types of cheese: mozzarella and fontina.



## What we send

- 1 lb pizza dough <sup>1</sup>
- garlic (use 1 large clove)
- tomato paste (use ¼ cup)
- 12 oz pkg bratwurst
- 2 oz roasted red peppers
- 1 pkg mozzarella <sup>2</sup>
- 2 oz shredded fontina <sup>2</sup>
- 1 oz scallions

## What you need

- olive oil
- sugar
- kosher salt & pepper

## Tools

- box grater
- medium (10") heavy skillet (preferably cast-iron)

## Allergens

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

## Nutrition per serving

Calories 1130kcal, Fat 50g, Carbs 107g, Protein 63g



### 1. Prep dough

Preheat oven to 450°F with a rack in the center position. Lightly **oil** a medium bowl, then add **dough** and turn to coat. Set aside to come to room temperature.



### 2. Make tomato sauce

Peel and finely chop **1 teaspoon garlic**. In a small bowl, combine **garlic**, **¼ cup tomato paste**, **1 teaspoon each of oil and water**, and **a pinch of sugar**, whisking until smooth. Season with **salt** and **pepper**. Set aside until step 5.



### 3. Prep toppings

Cut **andouille sausage** crosswise into ½-inch pieces. Coarsely chop **roasted red peppers**. Coarsely shred **mozzarella** on the large holes of a box grater. Coarsely chop **fontina**. Trim **scallions**, then thinly slice.



### 4. Stretch dough

Transfer **dough** to a lightly **oiled** medium (10") heavy skillet (preferably cast-iron). Press to the edges and ½-inch up the sides of skillet. (If dough springs back, let rest 5 minutes in skillet and try again.)



### 5. Assemble pizza

Spread **tomato sauce** all over **dough**, leaving ½-inch border. Top with **andouille sausage**, **roasted red peppers**, **mozzarella**, **fontina**, and **half of the scallions**.



### 6. Bake pizza & serve

Bake **pizza** on center oven rack until **cheese** is melted and crust is golden, about 20 minutes. Let stand 10 minutes, then transfer **pizza** to a cutting board and cut into wedges. Garnish with **remaining scallions**. Enjoy!