



## Upgrade to Double Sausage

Easy Prep! Sausage Pizza



30-40min



2 Servings

| This version of the recipe is customized with double the sausage.

## What we send

- 1 lb pizza dough <sup>1</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 2 (½ lb) pkgs uncased sweet Italian pork sausage
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- ¾ oz Parmesan <sup>7</sup>
- 2 oz basil pesto <sup>7</sup>
- 3 oz baby spinach
- 1 pkt crushed red pepper

## What you need

- olive oil
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

- large nonstick skillet
- rimmed baking sheet
- microplane or grater

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1410kcal, Fat 59g, Carbs 126g, Protein 76g



### 1. Brown sausage

Set **dough** out at room temperature. Preheat oven to 500°F with a rack in the lower third. Tear **mozzarella** into 1-inch pieces.

Heat **2 teaspoons oil** in a large nonstick skillet. Add **sausage** to skillet and cook, breaking the meat up into bite-sized pieces with a spoon, until browned in spots, about 4 minutes (sausage will not be totally cooked through).



### 4. Bake pizza

Bake **pizza** on bottom oven rack until **dough** is browned and **cheese** is bubbling, 12-18 minutes (watch closely as ovens vary).



### 2. Stretch dough

Generously **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** into a 12-inch circle. If dough springs back, cover and let sit 5-10 minutes to relax before rolling again. Dust off excess flour; carefully transfer to prepared baking sheet.



### 5. Make salad

While the **pizza** bakes, grate **Parmesan**. In a medium bowl, whisk together **half of the pesto**, **2 teaspoons vinegar**, and **1 teaspoon Tuscan spice**. Season to taste with **salt** and **pepper**.

Add **spinach** and toss to coat.



### 3. Assemble pizza

Top **pizza dough** with **half of the marinara sauce** (save rest for own use), leaving a 1-inch border. Scatter **mozzarella** and **sausage** across the sauce. Brush crust edges with **oil**, then sprinkle with **salt**, **pepper**, and **some of the Tuscan spice**, reserving (at least) 1 teaspoon for step 5.



### 6. Finish & serve

Transfer **pizza** to a cutting board and cut into squares. Sprinkle **pizza and salad** with **Parmesan**. Serve **pizza** with **remaining pesto** and **crushed red pepper**, with **spinach salad** alongside. Enjoy!