

# DINNERLY



## Upgrade to Add Sausage

Two-Cheese Veggie Pizza Rolls



40-50min



2 Servings

| This version of the recipe is customized with sweet Italian pork sausage.

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 1 green bell pepper
- 1 medium yellow onion
- 3¼ oz mozzarella <sup>7</sup>
- 2 (¾ oz) pieces Parmesan <sup>7</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz marinara

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour for dusting <sup>1</sup>

## TOOLS

- box grater or microplane
- medium (10") ovenproof skillet
- microwave

## COOKING TIP

If you don't have a microwave, use a small saucepan to heat the marinara on a stovetop.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1250kcal, Fat 51g, Carbs 131g, Protein 49g



### 1. Prep dough & filling

Preheat oven to 450°F with a rack in the center. Place **dough** in a **lightly oiled** bowl, turning to coat (see step 6 for pro tip!).

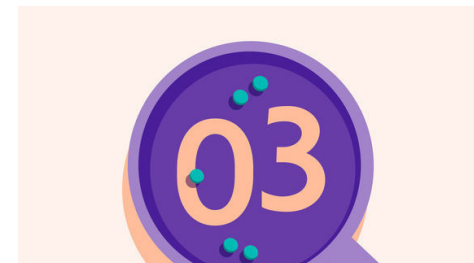
Halve **pepper**, discard stem and seeds, and thinly slice one half crosswise into strips (save rest for own use). Halve **onion** and thinly slice one half lengthwise (save rest).

Coarsely shred **mozzarella**. Finely grate **all of the Parmesan**.



### 2. Sauté peppers & onions

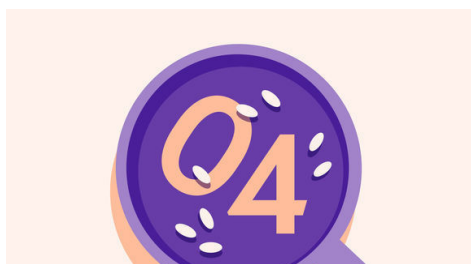
Heat **1 tablespoon oil** in a medium (10") ovenproof skillet over medium-high. Add **peppers, onions, and a pinch each of salt and pepper**; cook, stirring, until softened, 2–3 minutes. Add **sausage**; cook, stirring and breaking up into smaller pieces, until browned, 4–6 minutes. Transfer to a plate, then lightly brush bottom and sides of skillet with **oil**; reserve for step 5.



### 3. Assemble pizza rolls

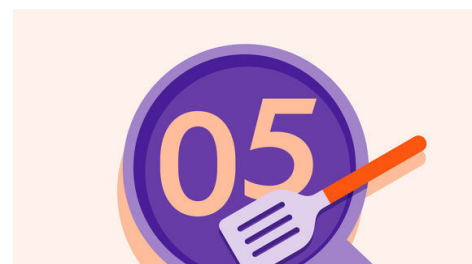
Add **dough** to a **floured** work surface, sprinkle lightly with flour, and roll or stretch into an 8x12-inch rectangle. Spread **sausage, peppers and onions** on top, leaving a 1-inch border. Sprinkle on **mozzarella and Parmesan**.

Starting at longer edge, roll dough, tucking in filling as you go. Tightly pinch seams closed (be careful not to tear dough). Cut crosswise into **6 pizza rolls**.



### 4. Bake pizza rolls

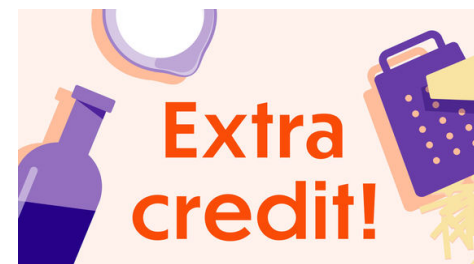
Place a ball of foil in the center of reserved skillet, then arrange **pizza rolls** in a circle around foil. Bake on center oven rack until **dough** is deeply golden and **cheese** is bubbling, about 25 minutes. Let sit 5 minutes.



### 5. Heat marinara & serve

While **pizza rolls** bake, transfer **marinara** to a small microwave-safe bowl; cover with a damp paper towel and microwave until warmed through, 1–2 minutes; season to taste with **salt and pepper**.

Serve **cheesy pizza rolls** with **marinara sauce** alongside for dipping. Enjoy!



### 6. Pro tip: pizza dough!

Letting **dough** come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.