



## Easy Prep! 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 <sup>7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 1 romaine heart
- 1 plum tomato
- ½ lb pkg uncased sweet Italian pork sausage
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 8 oz marinara sauce
- 1 oz sour cream <sup>7</sup>
- ¼ oz Tuscan spice blend

## What you need

- olive oil
- red wine vinegar

## Tools

- box grater or microplane
- 2 rimmed baking sheets

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 46g, Carbs 52g, Protein 54g



### 1. Prep ingredients

Preheat broiler with racks in the center and upper third. Finely grate **Parmesan**. Coarsely grate **mozzarella**. Cut **romaine** and **tomato** into 1-inch pieces, keeping separate.

Shape **sausage** into 10 meatballs. Lightly **oil** a 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).



### 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).



### 2. Toast pitas

Lightly brush **pitas** with **oil**, then transfer to 2nd rimmed baking sheet. Broil on top oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).



### 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.



### 3. Make pitzas

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



### 6. Finish & serve

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