

# DINNERLY



## DNU - Sausage Pigs in a Blanket with Roasted Broccoli



40-50min



2 Servings

This little piggy did not go to the market—this little piggy stayed home. This little piggy cried weeee-weeee-weeee all the way into our mouths. This grown up version of pigs in a blanket is perfect for game day (or any day). We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- ½ lb broccoli
- 3 pkts Dijon mustard <sup>17</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- garlic

## TOOLS

- medium ovenproof skillet
- rimmed baking sheet

## ALLERGENS

Wheat (1), Egg (3), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

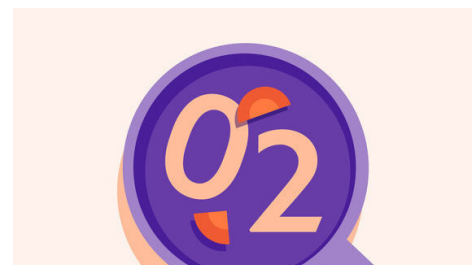
Calories 880kcal, Fat 42g, Carbs 64g, Protein 49g



### 1. Brown sausages

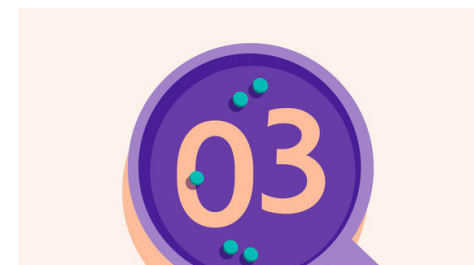
Add **half of the pizza dough** (save rest for own use) to a lightly **oiled** bowl, turning to coat. Set aside to come to room temperature.

Prick **sausages** all over with a fork. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add sausages and cook, turning occasionally, until browned all over, 8–10 minutes. Transfer to a plate. Wipe out skillet; reserve for step 5.



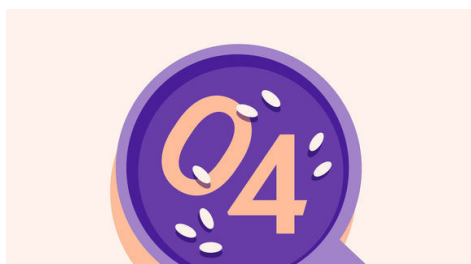
### 2. Prep ingredients

Meanwhile, preheat oven to 425°F with racks in the upper third and center. Cut **broccoli** into 1-inch florets. Peel and finely chop **1 teaspoon garlic**. In a small bowl, stir together chopped garlic, **Dijon mustard**, and **2 teaspoons oil**; season with **salt** and **pepper**.



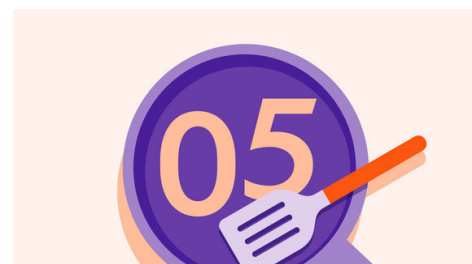
### 3. Roll pigs in a blanket

Lightly **oil** a rimmed baking sheet. On a **lightly floured** surface, roll or stretch **dough** into a 6-x 12-inch rectangle. Brush **mustard mixture** all over, then cut into 4 equal triangles. Place **sausage** at the longer side of each triangle and roll up like a cigar. Transfer to prepared baking sheet.



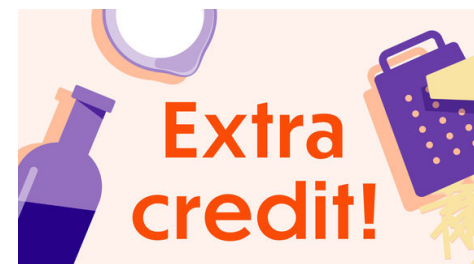
### 4. Bake pigs in a blanket

In a small bowl, whisk **1 large egg**, **1 tablespoon water**, and a **pinch each of salt and pepper**. Lightly brush the top of each **roll** with egg wash, then sprinkle with **sesame seeds** and a **pinch of salt**. Bake on upper oven rack until dough is golden brown and sausages are cooked through, 20–25 minutes (watch closely as ovens vary).



### 5. Roast broccoli & serve

Meanwhile, toss **broccoli** with **1 tablespoon oil** in reserved skillet; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, about 15 minutes (watch closely). Serve **sausage pigs in a blanket** with **roasted broccoli** alongside. Enjoy!



### 6. Make it a touchdown!

Feeling footballsy?! Before wrapping in dough, wrap your sausage with a slice of your favorite cheese. Then, proceed with rolling up in dough in step 3. Serve it all up with a side of ketchup and you've already won!