Loaded Deep Dish Pork Sausage Pizza
with Fontina & Peppers

No matter how you slice it, a pizza pun would be cheesy—but not as cheesy as this deep-dish pie. We've got you covered!

🕐 30-40min   ✗ 2 Servings

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WHAT WE SEND
- 1 lb pizza dough [1]
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz tomato sauce
- ¼ oz granulated garlic
- 1 green bell pepper
- 2 oz shredded fontina [7]

WHAT YOU NEED
- neutral oil
- sugar
- kosher salt & ground pepper

TOOLS
- medium (10") ovenproof skillet (preferably cast-iron)

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

NUTRITION PER SERVING
Calories 950kcal, Fat 29g, Carbs 115g, Protein 57g

1. Prep dough

Preheat oven to 450°F with a rack in the center.

Transfer **pizza dough** to a lightly **oiled** bowl and set aside to come to room temperature (see our pro tip in step 6!).

2. Brown sausage

Heat **2 teaspoons oil** in a medium (10") ovenproof skillet (preferably cast-iron). Add **sausage** and cook, breaking up into bite-sized pieces, until browned in spots, about 4 minutes (it won't be cooked through). Use a slotted spoon to transfer to a paper towel-lined plate. Reserve skillet for step 4.

3. Prep sauce & toppings

In a small bowl, combine **⅓ cup of the tomato sauce, ¼ teaspoon granulated garlic, 2 teaspoons oil,** and **½ teaspoon sugar**, whisking until smooth. Season with **salt** and **pepper**.

Cut stem top from **pepper**, pull out stem and seeds, then thinly slice crosswise into rings.

4. Assemble pizza

Once **dough** reaches room temperature, transfer to reserved skillet. Use your fingers to press and spread dough until it reaches ½-inch up sides of skillet (if dough springs back, let rest 5 minutes, then try again).

Spoon **sauce** over dough, leaving a ½-inch border around edge. Scatter **peppers** and **sausage** over top, then sprinkle with **fontina**.

5. Bake pizza & serve

Bake on center oven rack until **cheese** is melted and bubbling and crust is golden, about 15 minutes (watch closely as ovens vary). Remove from oven and let rest for 5 minutes.

Carefully slide **deep dish pizza** onto a cutting board and cut into wedges. Enjoy!

Extra credit!

6. Cold dough?

Allowing your dough to come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200° F, then place your dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set your bowl in the oven, turn off the heat, and let sit for 10-20 minutes.