



## Cajun Sausage Skillet Pizza

with Peppers & Scallions



20-30min



2 Servings

Cajun cuisine, often associated with the long-simmering classics jambalaya or gumbo, is known to be bursting with flavor. Here, we use a combination of bratwurst and Cajun seasoning as an ode to the cuisine's signature smoked Andouille sausage and as a topping for skillet pizza. Piled high with roasted red peppers, mozzarella, and fontina: this Cajun sausage pizza is smoky, spicy, and full of flavor!



## What we send

- 1 lb pizza dough <sup>1</sup>
- garlic
- ¼ oz Cajun seasoning
- 8 oz marinara sauce
- 12 oz pkg bratwurst
- 4 oz roasted red peppers
- 3¾ oz mozzarella <sup>2</sup>
- 2 scallions
- 2 oz shredded fontina <sup>2</sup>

## What you need

- olive oil
- kosher salt & pepper

## Tools

- box grater
- medium (10") heavy skillet (preferably cast-iron)

## Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1450kcal, Fat 79g, Carbs 126g, Protein 43g



### 1. Prep dough

Preheat oven to 450°F with a rack in the center position. Lightly **oil** a medium bowl, then add **dough** and turn to coat. Set aside to come to room temperature.



### 2. Make tomato sauce

Peel and finely chop **1 teaspoon garlic**. In a small bowl, combine **garlic, cajun spice**, and **marinara sauce**. Set aside until step 5.



### 3. Prep toppings

Cut **bratwurst** crosswise into ½-inch pieces. Coarsely chop **roasted red peppers**, if necessary. Coarsely shred **mozzarella** on the large holes of a box grater. Trim **scallions**, then thinly slice.



### 4. Stretch dough

Transfer **dough** to a lightly **oiled** medium (10") heavy skillet (preferably cast-iron). Press to the edges and ½-inch up the sides of skillet. (If dough springs back, let rest 5 minutes in skillet and try again.)



### 5. Assemble pizza

Spread **tomato sauce** all over **dough**, leaving ½-inch border. Top with **bratwurst, roasted red peppers, mozzarella, fontina**, and **half of the scallions**.



### 6. Bake pizza & serve

Bake **pizza** on center oven rack until **cheese** is melted and crust is golden, about 20 minutes. Let stand 10 minutes, then transfer **pizza** to a cutting board and cut into wedges. Garnish with **remaining scallions**. Enjoy!