



Pork Sausage Caprese Pizza

with Pesto



20-30min



2 Servings

Showcasing the colors of the Italian flag, this caprese-style pizza will transport you to a sunny piazza. We top pizza dough with white, red, and green: mozzarella and Parmesan, fresh tomatoes, and baby spinach. Plus a bonus ingredient-savory, juicy pork sausage! The pizza bakes while we marinate more tomatoes to scatter over the crispy-cheesy pie along with spinach tossed in basil pesto for a festive and casual dinner.

What we send

- 1 lb pizza dough ¹
- 3¾ oz mozzarella ²
- ¾ oz Parmesan ²
- 1 large pkg grape tomatoes
- garlic
- ½ lb pkg uncased sweet Italian pork sausage
- 2 oz basil pesto ²
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- sugar

Tools

- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1200kcal, Fat 50g, Carbs 119g, Protein 68g



1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Place **dough** in a lightly **oiled** bowl and set aside to come to room temperature.

Thinly slice **mozzarella**. Finely grate **Parmesan**, if necessary. Halve **tomatoes**. Finely chop **1 teaspoon garlic**.



4. Prep tomatoes & spinach

Meanwhile, in a small bowl, combine **remaining tomatoes, chopped garlic, 1 tablespoon each of vinegar and oil**, and a **pinch of sugar**. Season to taste with **salt and pepper**.

In a separate large bowl, combine **1 tablespoon pesto** with **2 teaspoons oil**. Add **spinach** and toss to coat.



2. Stretch dough

Generously **oil** a rimmed baking sheet.

Roll or stretch **pizza dough** into a 10x14-inch rectangle. If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet.



5. Finish

Drizzle **pizza** with **remaining pesto**. Top with **spinach, marinated tomatoes**, and **remaining Parmesan**.



3. Assemble & bake

Top **dough** with **mozzarella** and **¾ of the Parmesan**, leaving a 1-inch border. Add **¾ of the tomatoes**. Pinch off bite sized pieces of **sausage** and scatter over top. Season with **pepper** and brush crust with **oil**.

Bake on lower oven rack until cheese is melted, sausage is cooked through, and crust is browned, 15-18 minutes.



6. Serve

Enjoy!