

DINNERLY



Sausage Pizza Monkey Bread with Marinara

 1h  2 Servings

Don't let the name throw you off—we're not monkeying around when it comes to this recipe's deliciousness. Shape the dough into ultra-shareable pieces and toss them with sausage, mozzarella, and a homemade marinara sauce. Let all those flavors meld together in the oven, then finish it off with garlic butter. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 3¼ oz mozzarella ⁷
- 2 (8 oz) marinara sauce
- ¼ oz Italian seasoning
- ½ lb pkg uncased sweet Italian pork sausage

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷
- garlic

TOOLS

- microplane or grater
- medium skillet
- medium (2–3 qt) baking dish
- microwave

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 1140kcal, Fat 47g, Carbs 120g, Protein 62g

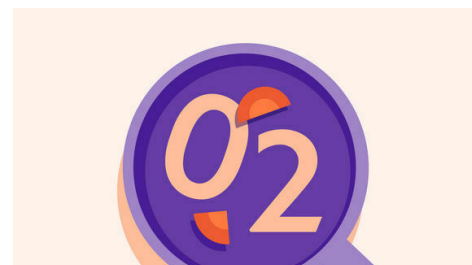


1. Prep sauce

Preheat oven to 400°F with a rack in the center.

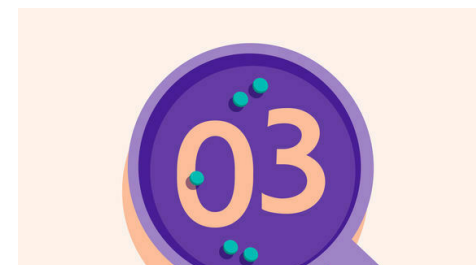
Allow **dough** to come to room temperature (see our cooking tip). Finely grate 1 **tablespoon garlic**. Tear **mozzarella** into bite-sized pieces.

In a medium bowl, stir to combine **all of the marinara sauce**, **2 teaspoons of the grated garlic**, and **1 teaspoon Italian seasoning**. Season to taste with **salt** and **pepper**.



2. Cook sausage

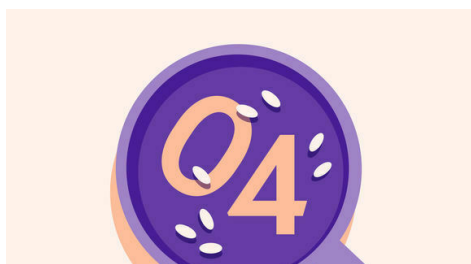
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until well browned and cooked through, 5–7 minutes. Reserve skillet for step 4.



3. Assemble & bake

Evenly divide **dough** into **16 pieces**. In a medium baking dish, combine **dough pieces**, **sausage**, **mozzarella**, and **1 cup of the marinara**; gently toss to evenly distribute (use your hands!).

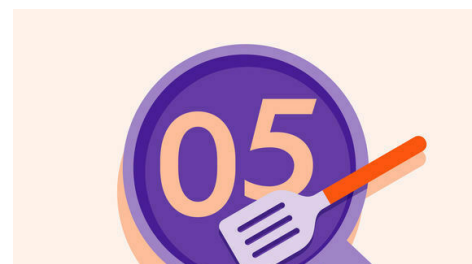
Bake on center oven rack until golden-brown, cooked through, and sauce is bubbling, about 35 minutes.



4. Prep butter & heat sauce

While **monkey bread** bakes, melt 2 **tablespoons butter** in reserved skillet over medium heat (watch closely!). Remove from heat and stir in **remaining grated garlic** and **½ teaspoon Italian seasoning**.

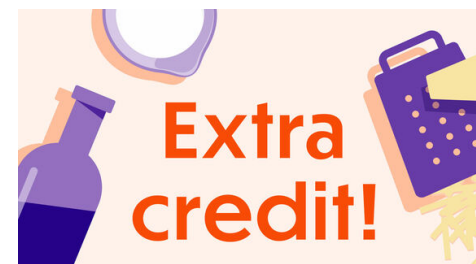
Heat **remaining marinara** in a microwave-safe bowl until warmed through.



5. Finish & serve

Once cooked through and bubbling, remove **monkey bread** from oven and brush **garlic butter** evenly over top. Let sit for 5 minutes.

Serve **sausage pizza monkey bread** with **warm marinara** alongside for dipping. Enjoy!



6. Make it extra meaty

Make this sausage pizza monkey bread extra meaty by topping it with sliced pepperoni before baking.