

# DINNERLY



## Sausage & Cheese Mummy Pizza:

Recipes to SCREAM About!



1h



2 Servings

THESE MUMMY PIZZAS ARE JUST AS FUN TO MAKE AS THEY ARE TO EAT. Sorry to scream, but we just couldn't keep this recipe under wraps—bone appétit! We've got you covered!



### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 3¼ oz mozzarella <sup>2</sup>
- 1 oz Castelvetrano olives
- 8 oz tomato sauce
- ½ lb pkg uncased sweet Italian pork sausage

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

### TOOLS

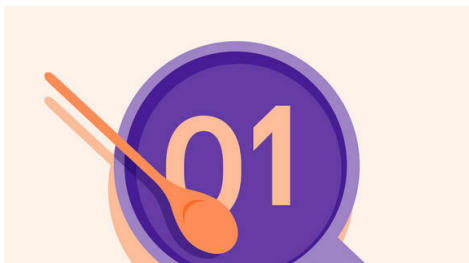
- box grater
- medium skillet
- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 1140kcal, Fat 47g, Carbs 123g, Protein 41g



#### 1. Prep ingredients & sauce

Preheat oven to 425°F with a rack in the lower third. Set aside **pizza dough** to come to room temperature until step 3.

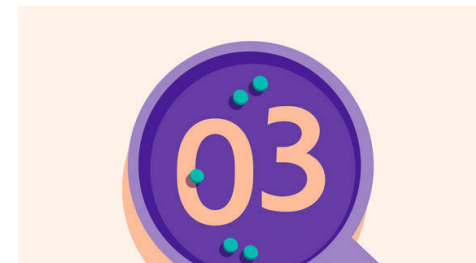
Finely chop **1 teaspoon garlic**. Grate **mozzarella** on the large holes of a box grater. Thinly slice **olives** crosswise.

In a medium bowl, stir to combine **tomato sauce**, **chopped garlic**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



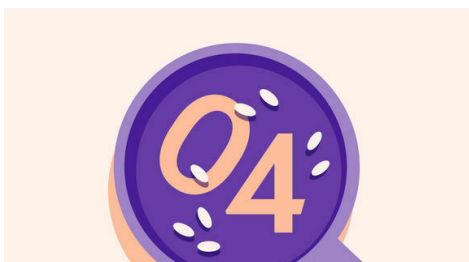
#### 2. Cook sausage

Heat **1 tablespoon oil** in a medium skillet over medium high. Add **sausage**; cook, breaking up meat into smaller pieces, until browned all over and cooked through, 5–6 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain.



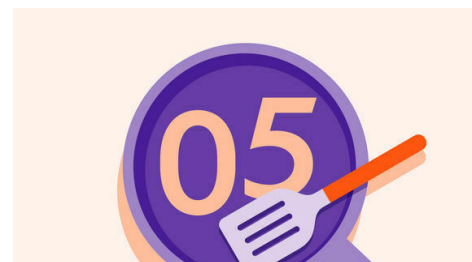
#### 3. Roll & cut dough

Lightly **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** into a 12x12-inch square (see step 6 for our pro tip). Cut 4 inches of dough from one side and reserve for step 4 (this will be for the mummy's bandages). Cut remaining dough into quarters to create 4 equal-sized rectangles. Transfer to prepared baking sheet.



#### 4. Assemble "mummies"

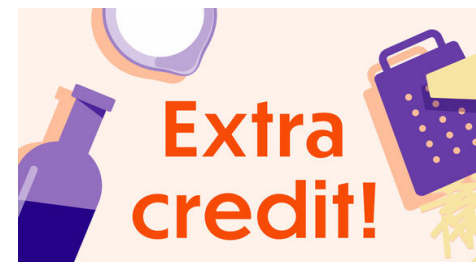
Spread **3 tablespoons tomato sauce** over each **dough rectangle** on baking sheet; top each with **⅓ cup sausage** and **3–4 tablespoons mozzarella**. Cut **reserved dough** crosswise into 24 strips. Place one strip horizontally across the top of each rectangle, then arrange remaining strips in a criss-cross pattern to resemble a mummy's bandages (tuck any excess dough underneath).



#### 5. Add eyes, bake, & serve

Place **2 olive slices** on each **mummy pizza** just below the top strip to resemble eyes. Bake on lower oven rack until crust is golden-brown and crisp on the bottom, about 20 minutes.

Serve **sausage and cheese mummy pizzas** with **remaining olives**, if desired. Enjoy!



#### 6. Pro tip: Pizza Dough

Stop fighting with that dough! We've got the secret sauce for this recipe. Letting the dough come to room temperature allows the gluten to loosen, so it's easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.