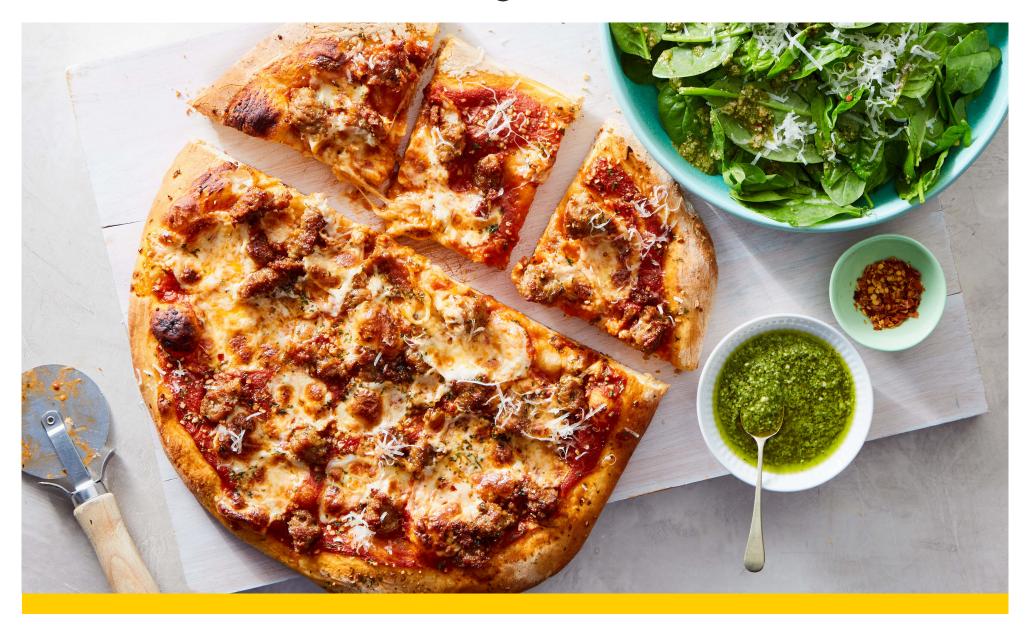
# MARLEY SPOON



## **Easy Prep! Sausage Pizza**

with Pesto Spinach Salad





Who knew making pizza at home could be so easy? With our ready-to-bake pizza dough, a piping hot pie will be on your table before you know it. We brown sweet Italian pork sausage and layer it onto the dough that we've coated with a simple marinara sauce. The pizza bakes to crusty perfection while the mozzarella bubbles and browns. Readymade pesto makes a quick dressing for a sweet baby spinach salad alongside.

#### What we send

- 1 lb pizza dough <sup>1</sup>
- 3¾ oz mozzarella <sup>2</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 34 oz Parmesan 2
- 2 oz basil pesto <sup>2</sup>
- 5 oz baby spinach
- 1 pkt crushed red pepper

## What you need

- olive oil
- all-purpose flour 1
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

### **Tools**

- · medium nonstick skillet
- · rimmed baking sheet
- microplane or grater

#### Allergens

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

#### **Nutrition per serving**

Calories 1180kcal, Fat 49g, Carbs 122g, Protein 47g



## 1. Brown sausage

Set **dough** out at room temperature. Preheat oven to 500°F with a rack in the lower third. Tear **mozzarella** into 1-inch pieces.

Heat **2 teaspoons oil** in a medium nonstick skillet. Add **sausage** to skillet and cook, breaking the meat up into bitesized pieces with a spoon, until browned in spots, about 4 minutes (sausage will not be totally cooked through).



## 2. Stretch dough

Generously **oil** a rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** into a 12-inch circle. If dough springs back, cover and let sit 5-10 minutes to relax before rolling again. Dust off excess flour; carefully transfer to prepared baking sheet.



## 3. Assemble pizza

Top pizza dough with half of the marinara sauce (save rest for own use), leaving a 1-inch border. Scatter mozzarella and sausage across the sauce. Brush crust edges with oil, then sprinkle with salt, pepper, and some of the Tuscan spice, reserving (at least) 1 teaspoon for step 5.



## 4. Bake pizza

Bake **pizza** on bottom oven rack until **dough** is browned and **cheese** is bubbling, 12-18 minutes (watch closely as ovens vary).



5. Make salad

While the **pizza** bakes, grate **Parmesan**. In a medium bowl, whisk together **half of the pesto**, **2 teaspoons vinegar**, and **1 teaspoon Tuscan spice**. Season to taste with **salt** and **pepper**.

Add **spinach** and toss to coat.



6. Finish & serve

Transfer **pizza** to a cutting board and cut into squares. Sprinkle **pizza** and salad with **Parmesan**. Serve **pizza** with remaining pesto and crushed red pepper, with spinach salad alongside. Enjoy!