



Detroit-Style Pork Sausage Pizza

with Roasted Red Peppers & Green Salad



30-40min



2 Servings

Detroit's auto industry has close ties to its homegrown pizza style. Food history tells us that it started when Detroit pizza-makers used the blue steel pans that were used as storage in the auto factories. The deep, sloped shape of the pans gave way to the cheesy, crisped outside crust, as the cheese would ooze between pan and pie, crisping in the oven. Most important—sauce must be the top layer.

What we send

- 1 lb pizza dough ¹
- ½ lb pkg uncased sweet Italian pork sausage
- garlic
- ¼ oz Italian seasoning
- 14.1 oz can cherry tomatoes
- ¾ oz Parmesan ²
- 4 oz roasted red peppers
- 2 (2 oz) shredded cheddar-jack blend ²
- 1 romaine heart

What you need

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

Tools

- small saucepan
- box grater or microplane
- large baking dish (2-3 qt)

Allergens

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

Nutrition per serving

Calories 1250kcal, Fat 54g, Carbs 125g, Protein 71g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Prep dough, cook sausage

Preheat oven to 500°F with a rack in the lower third. Let **dough** sit at room temperature while oven preheats.

Heat **1 tablespoon oil** in a small saucepan over medium. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, 5-7 minutes. Transfer to a plate.

Finely chop **1 teaspoon garlic**.



4. Prep dough

Generously **oil** a large baking dish. On a **floured** surface, roll or stretch **dough** into a 9- x 13- inch rectangle. (If dough springs back, cover and let sit 5-10 minutes before rolling again.) Transfer to prepared baking dish.



2. Cook pizza sauce

Add **1 tablespoon oil** to same saucepan over medium heat. Add garlic and **½ teaspoon Italian seasoning**; cook, stirring, until fragrant, 2-3 minutes. Add **tomatoes** and **1 teaspoon sugar**. Bring to a boil over high heat, breaking up tomatoes with a spoon. Reduce heat to medium-high and simmer until sauce is reduced to about 1¼ cups, 5-7 minutes. Season to taste with **salt and pepper**.



5. Assemble & bake pizza

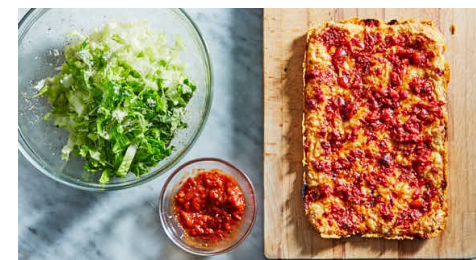
Sprinkle **cheddar** and **¾ of the Parmesan** all over **dough**, making sure to spread cheese to the edges (this will ensure a crispy cheesy crust!). Top with **roasted red peppers** and **sausage** and dollop **half of the tomato sauce** all over.

Bake on lower oven rack until bottom is browned and top is bubbling, 18-21 minutes. Let pizza rest for 5 minutes.



3. Prep ingredients

Meanwhile, finely grate **Parmesan**, if necessary. Coarsely chop **roasted red peppers**.



6. Make salad & serve

Halve **romaine**, then thinly slice crosswise; discard stem end. In a large bowl, whisk **1½ tablespoons oil** and **1 tablespoon vinegar**. Transfer **romaine** and **remaining Parmesan** to bowl; toss to combine. Season to taste with **salt and pepper**.

Slide **pizza** onto a cutting board and cut into pieces. Serve **pizza** with **salad** and **remaining sauce** alongside. Enjoy!