

DINNERLY



Three-Cheese White Pizza with Chicken Sausage

Spinach & Pesto



20-30min



2 Servings

Did you know how easy it is to make a three-cheese and chicken sausage white pizza from the comfort of your own kitchen? With Dinnerly by your side, anything is possible. Don't blame us if you find yourself making a fresh pizza every week from here on out (but if it has spinach on top it must be healthy, right?). We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 3¾ oz mozzarella ²
- ½ lb uncased Italian chicken sausage
- 5 oz baby spinach
- 4 oz ricotta ²
- ¾ oz Parmesan ²
- 2 oz basil pesto ²
- 1 lemon

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

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

NUTRITION PER SERVING

Calories 1210kcal, Fat 51g, Carbs 112g, Protein 73g



1. Prep ingredients

Place **pizza dough** in a lightly **oiled** bowl and let come to room temperature (see cooking tip).

Preheat oven to 500°F with a rack in the bottom position. Lightly **oil** a rimmed baking sheet.

Finely chop **2 teaspoons garlic**. Coarsely grate **mozzarella** (or tear into ½-inch pieces).



2. CHICKEN SAUSAGE VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Use a slotted spoon to transfer to a plate. Drain **all but 1 tablespoon oil** from skillet.



3. Cook garlic & spinach

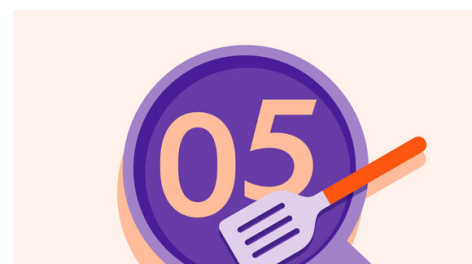
Add **chopped garlic** to same skillet over medium heat; cook, stirring occasionally, until garlic begins to sizzle, 1–2 minutes. Add **spinach**; cook until wilted, 2–3 minutes. Season with **salt** and **pepper**. Add **sausage** and stir to combine.



4. Shape dough & assemble

On a lightly **floured** surface, roll or stretch **dough** into a 12-inch circle (if dough springs back, let sit 5–10 minutes and try again). Carefully transfer to prepared baking sheet.

Lightly brush dough with **oil**. Top with **spinach and sausage**, leaving a ½-inch border around edges. Sprinkle **mozzarella** over top, then dot with **ricotta**. Lightly season with **salt** and **pepper**.



5. Finish pizzas & serve

Bake on lower oven rack until bottom of **crust** is browned, rotating baking sheet halfway through cooking time, 10–12 minutes. Transfer to a cutting board. Grate **Parmesan** over top, then dollop with **pesto**. Finely grate **half of the lemon zest** over top.

Serve **white pizza** with **lemon wedges** for squeezing over top, if desired. Enjoy!



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