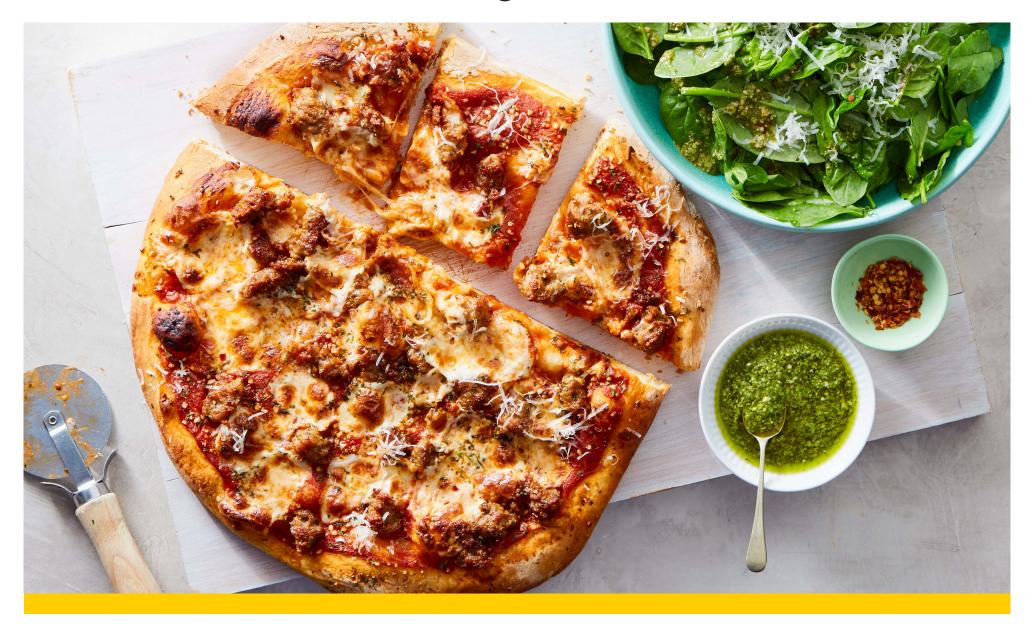
MARLEY SPOON



Easy Prep! Chicken Sausage Pizza

with Pesto Spinach Salad

) 30-40min 🛛 📈 2 Servings

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 chicken 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 ¹
- 3¾ oz mozzarella 7
- ½ lb uncased Italian chicken sausage
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- $\frac{3}{4}$ oz Parmesan ⁷
- 2 oz basil pesto 7
- 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

Cooking tip

Pizza stone directions: Preheat oven to 500°F with a pizza stone in the center. Assemble pizza on a floured pizza peel; transfer to stone and bake until crust is golden, 10-12 minutes.

Allergens

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

Nutrition per serving

Calories 1120kcal, Fat 44g, Carbs 116g, Protein 66g



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

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!