

DINNERLY



Chicken Parm Buns with Caesar Dipping Sauce



1,5h



2 Servings

If Dinnerly won't put a chicken parm in a bun, then who will? Italian chicken sausage, marinara, Parmesan, and mozzarella make an unforgettable filling wrapped up in perfectly crisp-on-the-outside, fluffy-on-the-inside pizza dough. Buns this good deserve not one, but two, dipping options. AKA extra marinara and an amped-up, creamy Caesar dressing. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ³
- 3¼ oz mozzarella ¹
- 2 (¾ oz) Parmesan ¹
- ½ lb uncased Italian chicken sausage
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 2 oz Caesar dressing ^{2,4,1,5}

WHAT YOU NEED

- olive oil
- butter ¹
- kosher salt & ground pepper
- 1 large egg ²

TOOLS

- microplane or grater
- medium nonstick skillet
- parchment paper
- rimmed baking sheet

COOKING TIP

To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

ALLERGENS

Milk (1), Egg (2), Wheat (3), Fish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1430kcal, Fat 63g, Carbs 125g, Protein 50g



1. Prep ingredients

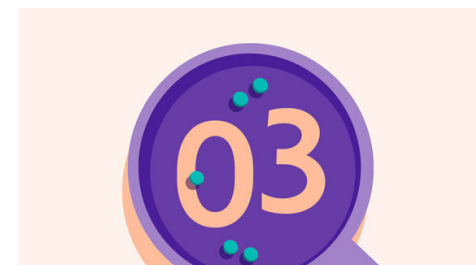
Preheat oven to 400°F with a rack in the center. Add **dough** to a lightly **oiled** bowl; set aside to come to room temperature.

Cut **mozzarella** into ½-inch pieces. Finely grate **Parmesan**. Melt **2 tablespoons butter**.



2. Cook filling

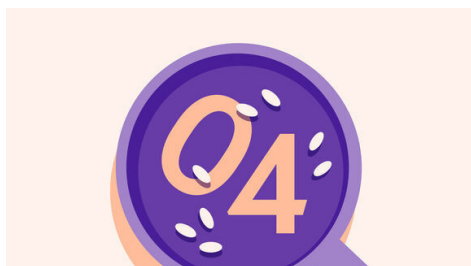
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sausage**; season with **salt** and **pepper**. Cook, breaking into smaller pieces, until cooked through and browned in spots, about 5 minutes. Add **half each of the marinara and Tuscan spice**. Off heat, stir in **¼ of the Parmesan**. Season to taste with **salt** and **pepper**. Let cool, then stir in **mozzarella**.



3. Wrap buns

Divide **dough** into 4 pieces. On a clean work surface, roll or gently stretch each piece into a 5-inch circle. Divide **chicken sausage filling** among centers. Stretch dough edges over filling to meet in the center; pinch to seal.

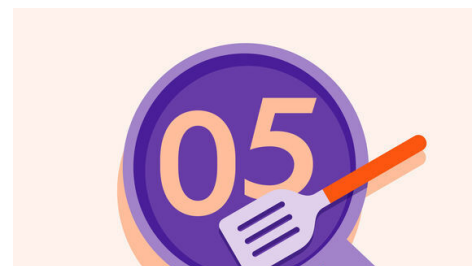
Transfer to a parchment-lined rimmed baking sheet, seam-side down and spaced 1 inch apart.



4. Bake buns

In a small bowl, stir together **1 tablespoon melted butter** and **1 large egg yolk** (save white for own use). Brush all over **buns** and sprinkle **some of the remaining Tuscan spice** over top.

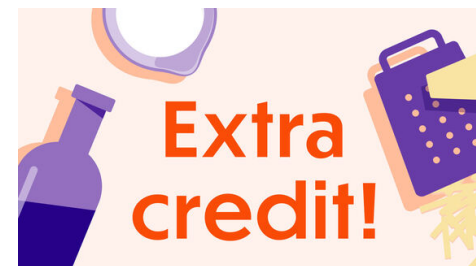
Bake on center oven rack until deep golden brown and puffed, 30–35 minutes. Transfer to a wire rack. Let cool at least 10 minutes.



5. Finish & serve

In a second small bowl, whisk together **Caesar dressing**, **⅔ of the remaining Parmesan**, and **¼ teaspoon Tuscan spice**.

Brush **buns** with **remaining melted butter**, then sprinkle with **remaining Parmesan**. Serve with **Caesar sauce** and **remaining marinara**. Enjoy!



6. Want a softer bun?

After assembling the buns and transferring them to the prepared baking sheet in step 3, cover with a clean kitchen towel and proof in a warm place (like a sunny window) until puffy, 45–60 minutes. Continue step 4 as instructed.