

DINNERLY



Appy Hour! Chicken Sausage Tortilla Pizza

with Mozzarella & Parmesan



20-30min



2 Servings

The best thin-crust pizzas have a secret: flour tortillas! No need to roll out any dough, the tortillas crisp up in the oven and slice into perfect bites. Here, we layer mozzarella, Parmesan, and mini chicken sausage meatballs on top of classic marinara sauce. The cheese gets gooey and brown while the sausage sizzles and the crust crisps up. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ¹
- ½ lb uncased Italian chicken sausage
- 2 (10-inch) flour tortillas ^{2,3}
- 8 oz marinara sauce
- ¾ oz Parmesan ¹

WHAT YOU NEED

- olive oil
- kosher salt

TOOLS

- box grater
- large heavy ovenproof skillet (preferably cast-iron)

COOKING TIP

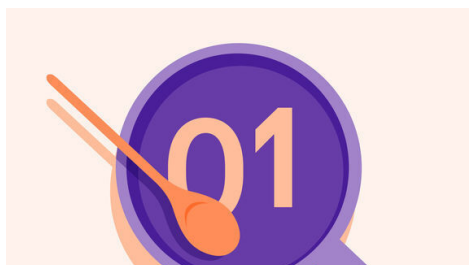
Want to make the mozzarella easier to grate? Place it in the freezer for 15 minutes to help it firm up.

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 32g, Carbs 45g, Protein 48g

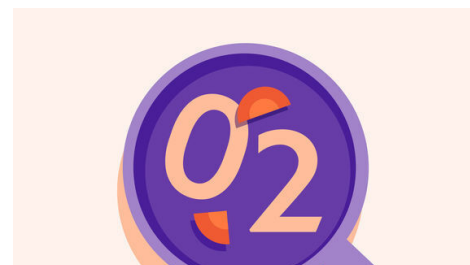


1. Prep ingredients

Preheat broiler with a rack 4–6 inches from heat source.

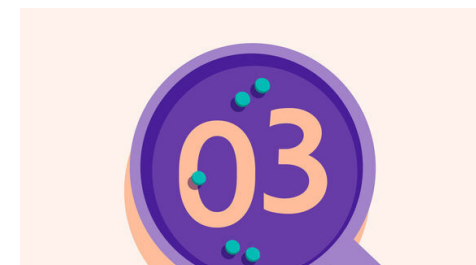
Coarsely grate **mozzarella**. Finely grate **Parmesan**, if necessary. Divide **sausage** into ½-inch balls.

In a large heavy ovenproof skillet (preferably cast-iron), heat **1 teaspoon oil** over high until shimmering. Reduce heat to medium; carefully wipe out any excess oil with a paper towel.



2. Assemble pizza

Place **1 tortilla** in skillet. Evenly spread **¼ cup marinara sauce** all the way to edges. Evenly sprinkle **half each of the mozzarella and Parmesan** over top to the edges. Evenly arrange **half of the sausage** over top. Lightly season with **salt**.



3. Broil pizza

Broil on top oven rack until **cheese** is melted and browned in spots and **sausage** is cooked through, 2–4 minutes.

Using a small, thin, metal spatula, pry edges of **pizza** loose, releasing browned cheese from skillet. If bottom is not crisp enough, place skillet over medium heat and cook, swirling occasionally, until desired crispness.



4. Repeat & serve

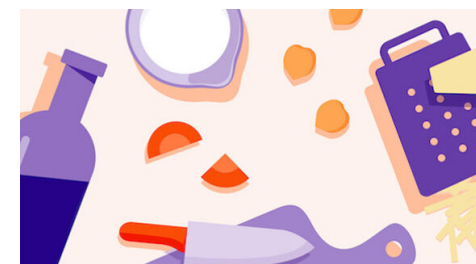
Slide **pizza** onto a cutting board. Wipe skillet clean and repeat with **remaining pizza**.

Serve **tortilla pizzas** cut into small squares or wedges. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!