

DINNERLY



Cheesy Sausage French Bread Pizza with Bell Pepper & Marinara Sauce



ca. 20min



2 Servings

We're not afraid to admit that pizza dough is the glue that holds our life together. But we're also not afraid to mix it up a bit with our second favorite pizza base—French bread! It doesn't get any easier than the magical formula of bread + sauce + cheese. Sausage and bell peppers, lightly broiled, provide perfect crunch. We've got you covered!

WHAT WE SEND

- 2 (3¾ oz) mozzarella ²
- 1 green bell pepper
- 8 oz marinara sauce
- 2 baguettes ¹
- ½ lb pkg uncased sweet Italian pork sausage

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

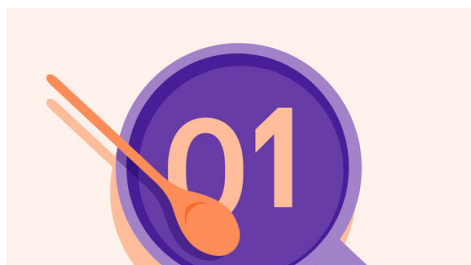
- box grater
- small saucepan (or microwave)
- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 960kcal, Fat 36g, Carbs 93g, Protein 66g

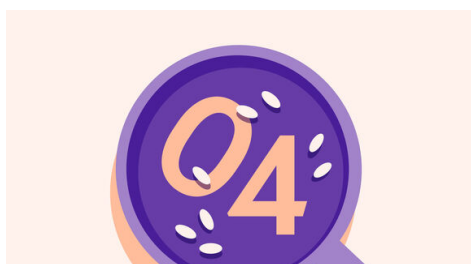


1. Prep ingredients

Preheat broiler with a rack in the top position.

Grate **mozzarella** on large holes of a box grater. Halve **bell pepper**, discard stem and seeds, then thinly slice. Cut longest strips in half.

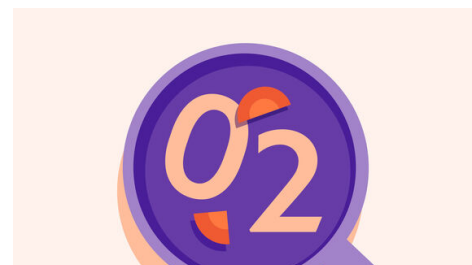
Heat **marinara sauce** in a small saucepan over medium-high until warmed through (or warm in the microwave).



4. Broil & serve

Top **bread** with **marinara**, **sausage**, **mozzarella**, and **peppers**. Broil one baking sheet on top oven rack until cheese is melted and browned in spots, about 2 minutes. Repeat with remaining sheet.

Serve **French bread pizza**. Enjoy!



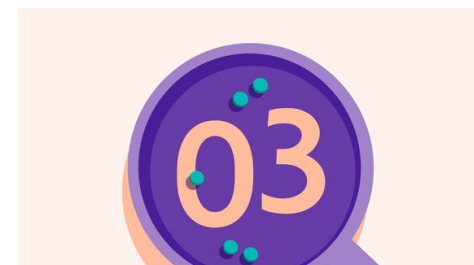
2. Toast bread

Split **bread** and place cut-side up on a rimmed baking sheet. Broil on top oven rack until lightly toasted, about 1 minute (watch closely as broilers vary). Drizzle with **oil** and season with **salt** and **pepper**.



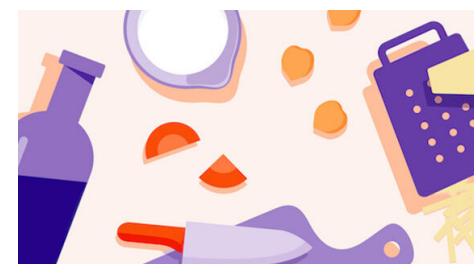
5. ...

What were you expecting, more steps?



3. SAUSAGE VARIATION

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, 5–7 minutes. Remove skillet from heat.



6. ...

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