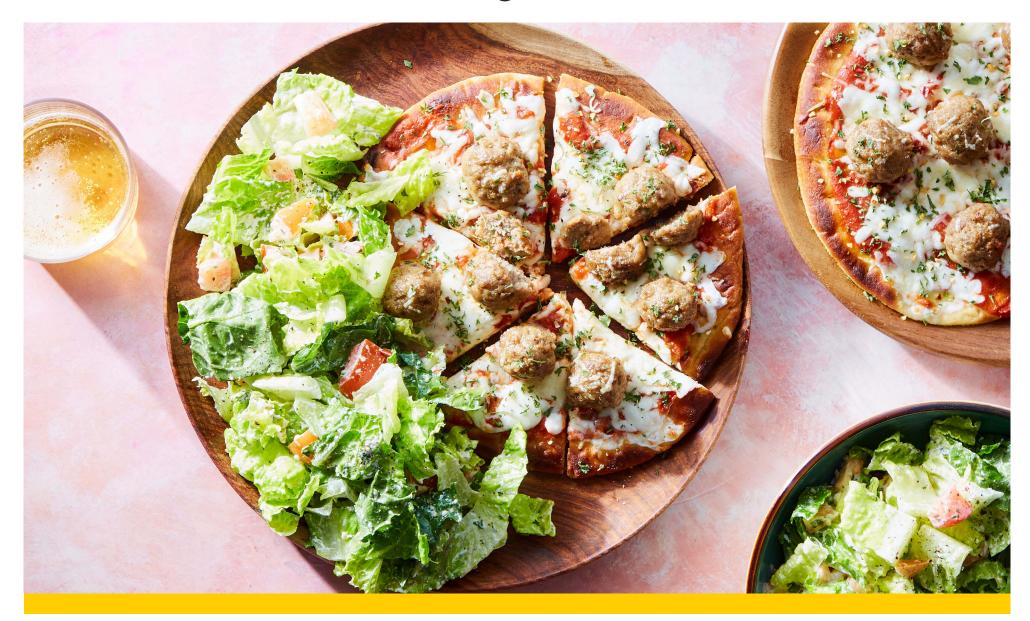
# MARLEY SPOON



## **?**Sausage Meatball Pitza

with Creamy Tuscan Salad





Pizza Night is now officially Pitza Night thanks to pita bread and sausage! A personal sausage meatball pitza with a crisp lettuce and tomato salad is a retro classic that will never go out of style. We layer the pitas with marinara sauce, mozzarella, sausage meatballs, and Parmesan. While they brown and turn melty, we make a creamy Tuscan dressing for the salad and just like that, Pitza Night is here to stay.

#### What we send

- ¾ oz Parmesan 7
- 3¾ oz mozzarella <sup>7</sup>
- 1 romaine heart
- 1 plum tomato
- 2 Mediterranean pitas 1,6,11
- ½ lb uncased Italian chicken sausage
- 1 oz sour cream <sup>7</sup>
- ¼ oz Tuscan spice blend
- 8 oz marinara sauce

## What you need

- · olive oil
- red wine vinegar

#### **Tools**

- box grater or microplane
- rimmed baking sheet

#### **Allergens**

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 880kcal, Fat 48g, Carbs 59g, Protein 55g



## 1. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely grate **Parmesan**. Coarsely grate **mozzarella**. Cut **romaine** into 1-inch pieces. Cut **tomato** into ½-inch pieces.

Shape **sausage** into 10 meatballs. Lightly **oil** a rimmed baking sheet. Add meatballs and drizzle with **oil**. Broil on center oven rack until browned on the bottom and cooked through, 8-10 minutes (watch closely).



## 2. Toast pitas

Lightly brush **pitas** with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).



## 3. Make pitzas

Spread some marinara sauce on pitas. Divide mozzarella cheese over sauce, top with meatballs, and sprinkle some Parmesan over top.



## 4. Broil pitza

Broil on upper oven rack until **meatballs** are warmed through and **cheese** is just starting to brown, 2-4 minutes (watch closely).



5. Make salad

Meanwhile, in a large bowl, stir together sour cream, 2 teaspoons Tuscan spice blend, 2 tablespoons oil, and 2 teaspoons vinegar. Thin with water (1 teaspoon at a time) to reach desired consistency. Add romaine and tomatoes; toss to coat.



6. Finish & serve

Transfer **pitzas** to plates and top with **remaining Parmesan** and **some Tuscan spice blend**, if desired. Serve **salad** alongside. Enjoy!