

# DINNERLY



## Air Fried Chicken Sausage Pizza Bombs with Parmesan & Marinara



30min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty treats with less hassle and less grease, it's the only way to go. They're called pizza bombs for good reason! Stuffed with sausage and mozzarella, then brushed with butter and our herby Tuscan spice blend, one bite = flavor explosion. Sprinkle Parm on top and serve marinara on the side for a perfect appetizer or over-the-top snack. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>2</sup>
- 3¼ oz mozzarella <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>
- ½ lb uncased Italian chicken sausage
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## TOOLS

- air fryer
- microplane or grater
- medium nonstick skillet
- nonstick cooking spray

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1150kcal, Fat 49g, Carbs 115g, Protein 63g



### 1. Prep ingredients

Preheat air fryer to 350°F.

Let **dough** come to room temperature.

Cut **mozzarella** into 12 pieces. Grate **Parmesan**, if necessary.



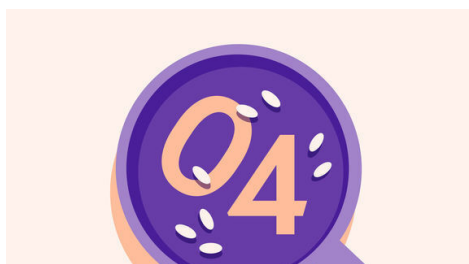
### 2. Brown chicken sausage

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sausage** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until cooked through and browned in spots, about 5 minutes. Off heat, season to taste with **salt** and **pepper**.



### 3. Assemble pizza bombs

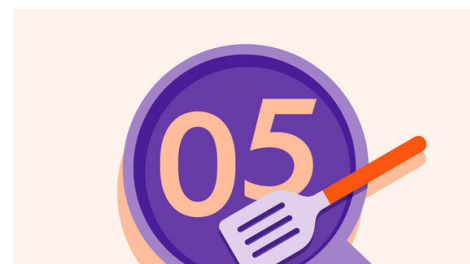
On a clean work surface, cut **dough** into 12 pieces. Roll or stretch into 5-inch circles. Add **1 tablespoon sausage** and **1 piece mozzarella** to each circle. Gather edges in the center and pinch very firmly to create a tight seal.



### 4. Air fry pizza bombs

Grease **pizza bombs** all over with **nonstick cooking spray**. Place seam-side down in air fryer; cook until browned and crispy on top, 6–8 minutes. Flip, then cook 2–3 minutes more.

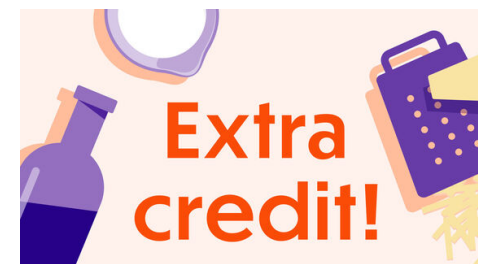
Meanwhile, warm **marinara** in a microwave or on stove. Melt **2 tablespoons butter**.



### 5. Finish & serve

Remove **pizza bombs** from air fryer; immediately brush with **melted butter** and sprinkle with **Tuscan spice**.

Serve **air fried pizza bombs** topped with **Parmesan** and with **marinara** alongside. Enjoy!



### 6. No air fryer? No problem!

Preheat oven to 400°F with a rack in the center.

After step 3, place pizza bombs on a parchment-lined baking sheet. Bake on center oven rack until cooked through, 20–25 minutes. Continue recipe as instructed.