

# DINNERLY



## Appy Hour! Mini Sausage Deep Dish Pizzas

with Fontina & Parmesan



30-40min



2 Servings

Be careful with these mini deep dish pizzas—everyone might be so busy eating them that they miss the big game! We can't blame them when they're stuffed with two cheeses, Italian sausage, and saucy marinara, then baked till crisp around the edges. No matter what happens in the game, you're the real winner. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)



### WHAT WE SEND

- 3 (2 oz) shredded fontina <sup>1</sup>
- 1 lb pizza dough <sup>2</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz marinara sauce
- ¼ oz fresh parsley
- ¾ oz Parmesan <sup>1</sup>

### WHAT YOU NEED

- ¼ cup olive oil
- all-purpose flour for dusting <sup>2</sup>

### TOOLS

- 12-cup muffin tin
- box grater or microplane
- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 600kcal, Fat 26g, Carbs 56g, Protein 37g



#### 1. Prep tin & cheese

Preheat oven to 450°F with a rack in the bottom. Grease a 12-cup muffin tin with **1 teaspoon oil** in each cup, wiping around with a paper towel.

Finely grate **Parmesan**, if necessary. Combine **fontina** and **half of the Parmesan** in a bowl.



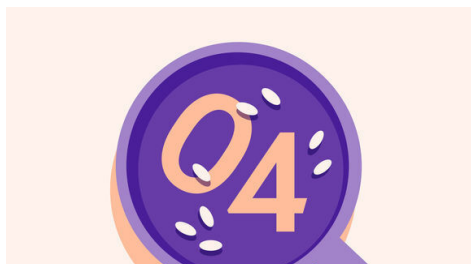
#### 2. Roll dough

On a **floured** work surface, roll **dough** into a log and divide into 12 pieces. Roll each piece into a 3-inch circle. Transfer to prepared muffin tin, pressing dough into sides of cups until it reaches ½-inch below the rim.



#### 3. Assemble

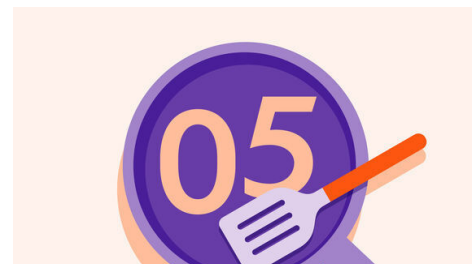
Divide **cheese mixture** among cups, spreading to edge of **dough**. Break **sausage** into ½-inch pieces and divide among cups. Top each with **1 tablespoon marinara**, spreading to edges.



#### 4. Bake

Place a rimmed baking sheet underneath bottom oven rack to catch any drips. Bake **pizzas** on bottom oven rack until **crust** is browned and **cheese** is bubbling, 15–20 minutes, (check by sliding a small thin spatula around and underneath edges).

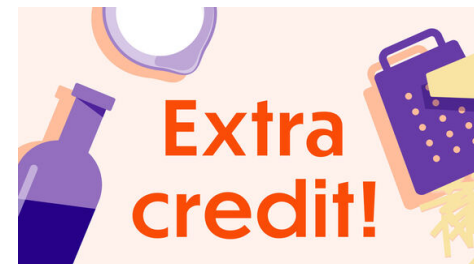
Let cool 5 minutes in tin, then remove with a thin metal spatula and transfer to a wire rack.



#### 5. Serve

Pick **parsley leaves** from stems and finely chop; discard stems.

Serve **mini deep dish pizzas** sprinkled with **parsley** and **remaining Parmesan**. Enjoy!



#### 6. Bring the heat!

If you want to spice it up, serve these pizzas with your favorite hot sauce or top them with hot peppers before serving.