



## Sausage & Cheese Pizza

with Crunchy Italian Salad



30min



2 Servings

No need to order in dinner—this homemade pizza is just as fast, and way more delicious! While we're on the topic of pizza, what makes the best ones so much better than the rest? A crisp crust, of course, and flavorful toppings that complement (rather than compete with) the cheese. Here, we've accomplished both!



## What we send

- 1 lb pizza dough <sup>1</sup>
- garlic (use 2 large cloves)
- 3 (¾ oz) pieces fontina <sup>7</sup>
- ¾ oz piece Parmesan <sup>7</sup>
- ½ lb pkg uncased hot Italian sausage
- tomato paste (use ¼ cup)
- 2 oz roasted red peppers
- 1 oz Kalamata olives
- 1 romaine heart

## What you need

- olive oil
- kosher salt & pepper
- all-purpose flour <sup>1</sup>
- red wine vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- box grater or microplane
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 1450kcal, Fat 75g, Carbs 140g, Protein 55g



### 1. Prep dough & ingredients

Preheat oven to 500°F with a rack in bottom position. Lightly **oil** a large rimmed baking sheet and set **pizza dough** in the center. Rub lightly with **oil** and set aside to come to room temperature while oven preheats. Finely chop **2 teaspoons garlic**. Coarsely grate **all of the fontina** and **Parmesan** on the large holes of a box grater, keeping them separate.



### 4. Assemble pizza

On a **generously floured** surface, roll or stretch **pizza dough** to a 12-inch oval. If dough springs back, let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet and stretch to a 10-by-14-inch rectangle. Spread **sauce** over dough, leaving a ½-inch border. Top with **sausage, fontina, and half of the Parmesan**.



### 2. Cook sausage

Heat **1 tablespoon oil** in a medium skillet over medium high. Add **sausage** in large pieces and cook, breaking into smaller pieces with a spoon, until browned and cooked through, 5-6 minutes. Transfer sausage to a plate with a slotted spoon, leaving any fat in the skillet.



### 5. Bake pizza & prep salad

Bake **pizza** on lower rack until bottom crust is browned and cheese is bubbling, 12-19 minutes. Meanwhile, in a medium bowl, whisk to combine **1 tablespoon vinegar, 2 tablespoons oil, remaining ¼ teaspoon chopped garlic, and a pinch each salt and pepper**.



### 3. Make sauce

Add **all but ¼ teaspoon of the garlic** to the skillet and cook on medium heat until fragrant, 10-20 seconds. Add **¼ cup tomato paste** and cook, stirring, about 1 minute. Stir in **¾ cup water**. Cook over medium-high heat, stirring occasionally, until sauce is reduced to ½ cup, 6-8 minutes. Season to taste with **salt and pepper**.



### 6. Make salad & serve

Coarsely chop **roasted peppers**. Slice **olives**, removing any pits. Cut **romaine** into ½-inch pieces, discarding stem end. Add peppers, olives, romaine, and **remaining Parmesan** to **dressing** in the medium bowl, and toss to combine. Slide **pizza** onto a cutting board, and cut into squares. Serve **pizza** with **salad** alongside. Enjoy!