

DINNERLY



Sausage Pigs in a Blanket with Roasted Broccoli



40-50min



2 Servings

This little piggy did not go to the market—this little piggy stayed home. This little piggy cried weeee-weeee-weeee all the way into our mouths. This grown up version of pigs in a blanket is perfect for game day (or any day). We've got you covered!

WHAT WE SEND

- 1 lb pizza dough (use half) ¹
- 12 oz pkg hot Italian pork sausage links
- garlic (use 1 large clove)
- ½ lb broccoli
- 1¼ oz pkt Dijon mustard ¹⁷
- toasted sesame seeds ¹¹

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- 1 large egg ³

TOOLS

- medium ovenproof skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

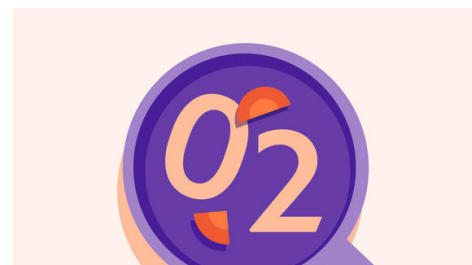
NUTRITION PER SERVING

Calories 1120kcal, Fat 74g, Carbs 62g, Protein 49g



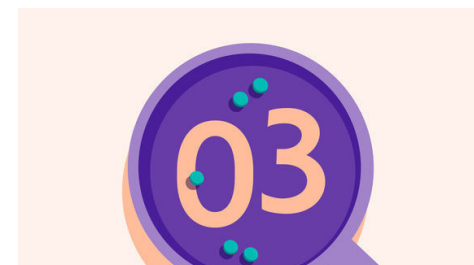
1. Brown sausages

Lightly **oil** a medium bowl, then add **half of the pizza dough** (save rest for own use), turning to coat; set aside to come to room temperature. Prick **sausages** all over with a fork. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add sausages and cook, turning occasionally, until browned all over, 8–10 minutes. Transfer to a plate. Wipe out skillet; reserve for step 5.



2. Prep ingredients

Meanwhile, preheat oven to 425°F with racks in the upper third and center. Cut **broccoli** into 1-inch florets. Peel and finely chop **1 teaspoon garlic**. In a small bowl, stir together chopped garlic, **Dijon mustard**, and **2 teaspoons oil**; season with **salt and pepper**.



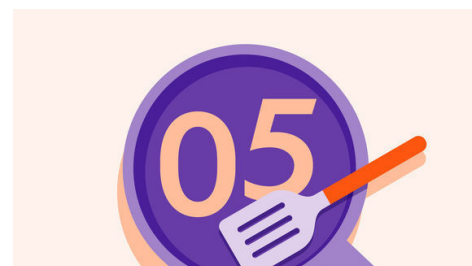
3. Roll pigs in a blanket

Lightly **oil** a rimmed baking sheet. On a **lightly floured** surface, roll or stretch **dough** into a 6-x 12-inch rectangle. Brush **mustard mixture** all over, then cut into 4 equal triangles. Place **sausage** at the longer side of each triangle and roll up like a cigar. Transfer to prepared baking sheet.



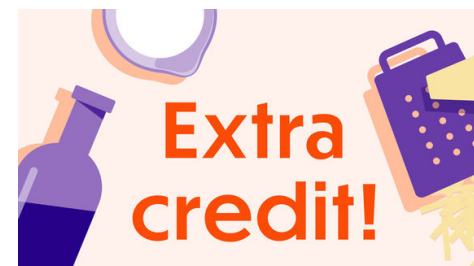
4. Bake pigs in a blanket

In a small bowl, whisk **1 large egg**, **1 tablespoon water**, and **a pinch each of salt and pepper**. Lightly brush the top of each **roll** with egg wash, then sprinkle with **sesame seeds** and **a pinch of salt**. Bake on upper oven rack until dough is golden brown and sausages are cooked through, 20–25 minutes (watch closely as ovens vary).



5. Roast broccoli & serve

Meanwhile, toss **broccoli** with **1 tablespoon oil** in reserved skillet; season with **salt and pepper**. Roast on center oven rack until tender and browned in spots, about 15 minutes (watch closely). Serve **sausage pigs in a blanket** with **roasted broccoli** alongside. Enjoy!



6. Make it a touchdown!

Feeling footballys?! Before wrapping in dough, wrap your sausage with a slice of your favorite cheese. Then, proceed with rolling up in dough in step 3. Serve it all up with a side of ketchup and you've already won!