

# DINNERLY



## Loaded Deep Dish Sausage Pizza

with Fontina Cheese & Peppers



30-40min



2 Servings

No matter how you slice it, a pizza pun would be cheesy—but not as cheesy as this deep-dish pie. We've got you covered!

### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 1 pkg sweet Italian pork sausage
- garlic (use 1 medium clove)
- 1 green bell pepper
- 2 (¾ oz) pieces fontina <sup>7</sup>
- tomato paste (use ¼ cup)

### WHAT YOU NEED

- neutral oil, such as vegetable
- sugar
- kosher salt & ground pepper

### TOOLS

- medium (10") ovenproof skillet (preferably cast-iron)

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 920kcal, Fat 35g, Carbs 109g, Proteins 43g



#### 1. Prep dough

Preheat oven to 450°F with a rack in the center. Transfer **pizza dough** to a lightly **oiled** bowl and set aside to come to room temperature. (Dough should rise slightly by the time oven reaches temperature).



#### 2. Brown sausage

Heat **2 teaspoons oil** in a medium (10") ovenproof skillet (preferably cast-iron). Remove **sausage** from casing, if necessary, then add to skillet and cook, breaking into bite-sized pieces with a spoon, until browned in spots, about 4 minutes (sausage will be a little pink). Use a slotted spoon to transfer sausage to a paper towel-lined plate. Reserve skillet for step 4.



#### 3. Prep toppings & sauce

Peel and finely chop ½ **teaspoon garlic**. Cut stem top from **pepper**, pull out stem and seeds, then thinly slice pepper crosswise into rings. Finely chop **all of the fontina**. In a small bowl, combine **chopped garlic**, ¼ cup of the **tomato paste**, ½ **teaspoon sugar**, and **2 teaspoons oil**, whisking until smooth. Season with **salt** and **pepper**.



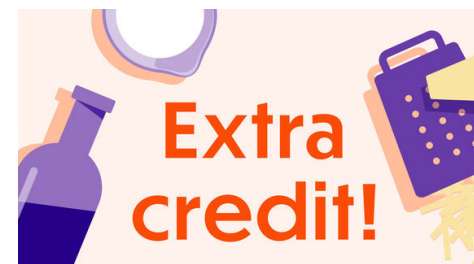
#### 4. Assemble pizza

Once **dough** reaches room temperature, place in reserved skillet and, press dough until it reaches ½-inch up the sides (if dough springs back, let rest 5 minutes, then try again). Spoon **tomato sauce** over dough, leaving a ½-inch border. Scatter **peppers** and **sausage** across the top, then sprinkle with **fontina**.



#### 5. Bake pizza & serve

Bake on center oven rack until **cheese** is melted and bubbling, and crust is golden, about 15 minutes (watch closely as ovens vary). Remove from oven and let rest for 5 minutes. Carefully, slide **deep dish sausage pizza** onto a cutting board and cut into wedges. Enjoy!



#### 6. Spice it up!

Pile your pizza with pickled or fresh jalapeños for an extra kick of heat in each bite!