

DINNERLY



Sausage Pizza Monkey Bread:

More servings? Or leftovers? You choose!



1h



2 Servings

We've been living in our hibernation clothes for some time now, so, it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- garlic
- 1 (3¾ oz) pkg mozzarella ⁷
- 2 (8 oz) cans tomato sauce
- ¼ oz pizza spice blend
- ½ lb pkg uncased sweet Italian pork sausage

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- medium skillet
- medium (2-3 qt) baking dish

ALLERGENS

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

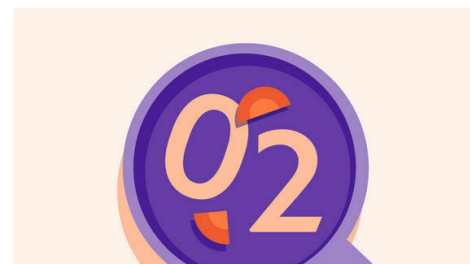
NUTRITION PER SERVING

Calories 610kcal, Fat 20g, Carbs 68g, Proteins 22g



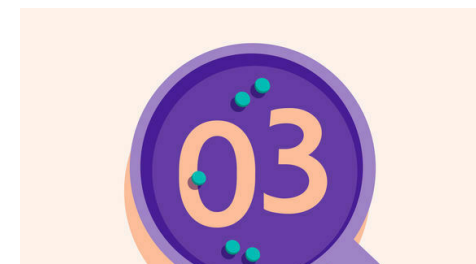
1. Prep & make pizza sauce

Preheat oven to 400°F with a rack in the center. Allow **dough** to come to room temperature (see our pro tip in step 6!). Finely grate **1 tablespoon garlic**. Tear **mozzarella** into bite-size pieces. In a medium bowl, stir to combine **tomato sauce**, **2 teaspoons chopped of the garlic**, and **1 teaspoons pizza seasoning**. Season to taste with **salt** and **pepper**.



2. Cook sausage

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up large pieces with a spoon, until well browned and cooked through, 5-7 minutes.



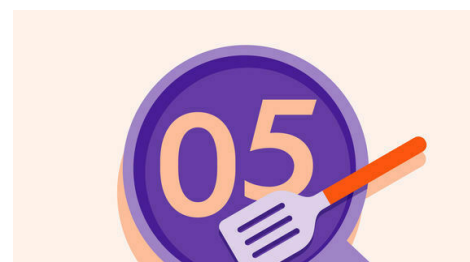
3. Assemble & bake casserole

Evenly divide **dough** into **16 pieces**. In a medium baking dish, combine **dough pieces**, **1 cup of the pizza sauce**, **sausage** (reserve skillet) and **torn mozzarella**; gently toss to evenly distribute (use your hands!). Bake **casserole** on middle oven rack until golden brown, cooked through, and sauce is bubbling, about 35 minutes.



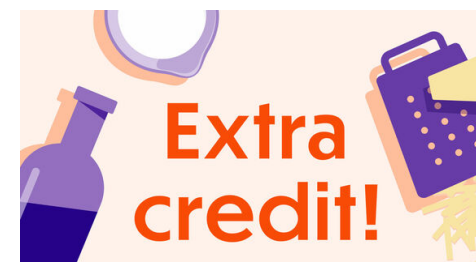
4. Prep butter & heat sauce

Melt **2 tablespoons butter** in reserved skillet over medium heat (watch closely!). Remove from heat and stir in **remaining chopped garlic** and **½ teaspoon pizza seasoning**. Heat **remaining pizza sauce** in a microwave-safe bowl until warmed through.



5. Finish & serve

Once cooked through and bubbling, remove **casserole** from oven and brush **garlic butter** evenly over the top. Let sit for 5 minutes before serving. Serve **sausage pizza monkey bread** alongside **warmed pizza sauce** for dipping. Enjoy!



6. Pro tip: Pizza Dough!

Allowing your dough to come to room temperature is the key to making it stretchy and easy to work with. We recommend placing your dough in a warm oven to speed up the process. Preheat your oven to 200° F, then place your dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set your bowl in the oven, turn off the heat, and let sit for 10-20 minutes.