



## Caramelized Onion, Turkey Sausage, and Basil Pizza



**Prep Time: 15 min**

**Cook Time : 45 min**

**Serves: 4**

### **NUTRITION FACTS, PER SERVING:**

370 calories

16g total fat

988 mg sodium

### **INGREDIENTS: \*\* Items not included in kit**

- 1 pizza dough ball (you were given 2 make 1 thin pizza or 2 thicker pizzas)
- Cornmeal, for dusting pan before placing dough on pan
- 3 TB olive oil, plus extra for drizzling\*\*
- 1 TB unsalted butter\*\*
- 2 cups onions, sliced
- 1 lb. turkey sausage
- All-purpose flour, to aid in shaping the pizza dough\*\*
- 3/4 cup crumbled Gorgonzola Cheese
- 1/4 cup chopped fresh basil leaves
- Mixed salad greens
- Favorite salad dressing\*\*
- Salt & pepper, to taste\*\*

### **DIRECTIONS:**

1. **SHAPING PIZZA DOUGH:** Before you begin stretching, warm up your cold dough for at least 30 minutes at room temperature. Gluten, the protein that makes pizza dough chewy, is tighter in cold conditions which is why cold pizza dough will stretch out and snap back just like a rubber band. This step will loosen up the dough and make it easier to shape. Rub your work surface and hands with a little **olive oil**. Olive oil keeps the dough from sticking. Press the dough down into a large flat disc using the palm of your hand. Next, use the middle three fingers on each of your hands to press the dough out from the center, widening that flat disc into a large circle about 1/2 inch thick. The dough should be soft and pliable and shouldn't shrink back when you press it. It is okay if the flattened disc isn't perfectly round at this point. When you're really ready to stretch, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Gravity is going to do some of the stretching work as you gently rotate the dough in one direction like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down continuing until you reach your desired size.
2. Position the oven rack in the center of the oven. Preheat the oven to 425 degrees F. Sprinkle a heavy baking sheet with **cornmeal** and set aside. (The cornmeal prevents the pizza from sticking to the pan.)
3. In large skillet, melt **3 TB olive oil** and **1 TB butter** over medium low heat. Add the **sliced onions**, and **salt & pepper**, to taste. Cook stirring occasionally, until golden and caramelized, about 15 minutes. Increase the heat to medium-high and add the **turkey sausage**. Using a spoon, break up the sausage and cook, stirring constantly, until cooked through, about 10-12 minutes. Set aside to cool slightly.
4. Transfer the shaped dough to the prepared baking sheet. Drizzle the top of the dough with **olive oil**. Spread the **onion/sausage** mixture evenly over the dough, leaving a 1 inch border. Sprinkle the **Gorgonzola cheese** on top. Bake until crust is golden and the cheese has melted, about 15 minutes. Remove from oven and sprinkle with chopped **basil**. Cut pizza into wedges and serve.
5. Toss the **mixed greens** with your **favorite salad dressing**.

**Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.**

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