



SAUSAGE PIZZA WITH SIMPLE TOMATO SAUCE

October 11

National Sausage Pizza Day




INGREDIENTS

- (1) 13.8 Ounce Can Refrigerated Pizza Dough (enriched or whole grain rich)
 - 1 Pound Cooked & Crumbled Turkey or Pork Sausage
 - 2 Cups Sliced Roma Tomatoes (salted)
 - 8 Ounces Shredded Mozzarella Cheese
- Simple Tomato Sauce:
- 14½ Ounces Canned Diced Tomatoes (drained)
 - 2 Tablespoons Olive Oil
 - 1 Teaspoon Garlic Powder
 - ½ Teaspoon Kosher Salt
 - ⅓ Teaspoon Black Pepper

DIRECTIONS

1. Preheat oven to 550°. Remove pizza dough from refrigerator for 30 minutes if you have the time.
2. Drain cans of tomatoes and discard juice. Put all the tomato sauce ingredients into a saucepan and stir. Simmer over medium to medium low heat for about 10 minutes. Let cool.
3. While simmering the tomato sauce, brown sausage over medium heat for about 10 minutes, if in casings remove and discard the casing. Breaking into small pieces and stirring every few minutes to keep from burning.
4. Use the palm of your hand to press pizza dough into the shape and thickness you want. I like to use a rolling pin so that the dough doesn't balloon up when baking.
5. Brush crust with olive oil, top with sauce, cheese, sliced tomatoes and cooked sausage, in that order.
6. Bake for 8 minutes or until cheese is melted and a golden crust appears.

MEAL PATTERN CONTRIBUTION

-  Grain
-  Vegetable
-  Meat/Meat Alternate

MEAL TYPE

 Lunch/Supper

YIELD

10 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Slice	1 Slice	2 Slices	2 Slices