

Chicken Sausage Supreme Pizzas



Dive into pizza night with golden, crispy crusts topped with zesty marinara, crumbled chicken sausage, colorful bell peppers, red onions, and a melty blend of mozzarella and parmesan. Finished with a sprinkle of Italian herbs for bold, savory flavor.

Ingredients

- 5 oz of Marinara Sauce
- 4 oz of Button Mushrooms
- 4 TBSP of Pesto
- 5 tsp of Balsamic Glaze
- 1/2 cup of Flour
- 1 Onion
- 1 Green Bell Pepper

- 1 cup of Mozzarella Cheese
- 2 units of Pizza Dough
- 9 oz of Italian Chicken Sausage Mix

Instructions

1. Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 475 degrees. Wash and dry produce. • Sprinkle 3 TBSP flour over a clean work surface. Remove dough from packaging and place on prepared surface. Shape each piece of dough into a ball. (TIP: Spray your hands with nonstick cooking spray or dust with flour to prevent sticking.) Evenly sprinkle 2 TBSP flour over dough balls. Cover with a clean kitchen towel and let rest at room temperature for 20 minutes.
2. While dough rests, halve, peel, and thinly slice onion. Core, deseed, and dice bell pepper into 1-inch pieces. Trim and slice mushrooms into 1/2-inch-thick pieces (skip if your mushrooms are pre-sliced!). • Heat a large drizzle of oil in a large pan over medium- high heat. Add onion, bell pepper, and mushrooms; season with salt and pepper. Cook, stirring occasionally, until beginning to soften, 2-3 minutes. • Add sausage; cook, breaking up meat into pieces, until sausage is browned and cooked through and veggies are softened, 4-6 minutes.
3. Once dough has rested 20 minutes, line a baking sheet (two baking sheets for 4 servings) with parchment paper. Carefully press and stretch each dough ball into a rough oval shape and place on one side of prepared sheet (you'll have two dough ovals per baking sheet). TIP: If needed, use a rolling pin to help roll out dough. • Cover dough with a clean kitchen towel and let rest 15 minutes (this will make stretching into a larger shape even easier!).
4. Using floured hands, press and stretch dough on baking sheet into larger oval shapes, about 10 inches long and 5-6 inches wide. • Spread each piece of dough with as much marinara as you like; sprinkle with mozzarella. Top with as much sausage and veggie mixture as you like. Drizzle or brush edges of dough with olive oil.
5. Bake pizzas on top rack until crusts are golden brown and crisp, 14-18 minutes. (For 4 servings, bake on top and middle racks, swapping rack positions halfway through.)
6. Drizzle pizzas with as much pesto and balsamic glaze as you like. Slice as desired. Serve.
 1. ***Poultry is fully cooked when internal temperature reaches 165°.***

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