

Sausage & pesto pizza



Prep: 20 mins

Cook: 40 mins

plus defrosting



Easy



Serves 4



Ingredients

2 x 220g frozen pizza dough

400g can chopped tomatoes

3 pork sausages

glug of olive oil

6 tbsp fresh pesto, or vegetarian alternative

2 x 125g balls buffalo mozzarella

basil leaves, to serve (optional)

Method

- Step 1** Remove the pizza dough from the freezer 1-2 hrs before cooking to defrost. Heat the oven to 220C/200C fan/gas 7. Put a large baking sheet in the oven to heat.
- Step 2** Tip the chopped tomatoes into a saucepan, simmer uncovered for 15 mins until reduced and saucy, then season to taste.
- Step 3** Squeeze the sausagemeat out of the skins and into a bowl. Divide into 10 small balls. Pour the oil into a non-stick frying pan and fry the meatballs over a medium heat for 5 mins until golden brown.
- Step 4** Roll the dough out into two oval-shaped pizzas about 20cm long. Top with a layer of the tomato sauce, then swirl in the pesto. Tear the mozzarella and scatter that over along with the sausage meatballs. Slide the pizzas onto the hot baking sheet and cook for 18-20 mins or until crisp and charred at the edges. Scatter over a few basil leaves to serve, if you like.

