



Healthy Hot Sausage Greek Salad Pizza

Fresh chopped salad with fermented pesto dressing and plant based Italian sausage

Plant-Baked Hot Italian Sausage Pizza

Easy Basil Pesto – Make Ahead – See attached recipe or use commercial basil pesto

7 ounces (2 links) plant based hot Italian sausage

1 (13.8 oz.) roll classic pizza dough or desired pizza crust dough

1/2 cup thick tomato sauce

1 cup shredded Mozzarella cheese

1/2 cup crumbled Feta cheese

Olive oil spray

Directions:

1. Preheat oven to 400 degrees F for nonstick pans; 425 degrees F for other types.
2. Prepare Easy Basil Pesto or use commercial pesto
3. Cook sausage links in a medium Teflon skillet over medium high heat about 10 to 12 minutes, turning occasionally to brown all sides. Cook until internal

temperature tests 165 degrees F. Remove links to paper lined plate to drain excess oil; cool to warm; slice sausage into ½ inch rounds.

4. Press pizza dough into nonstick 15 inch or lightly greased standard circle pizza pan, forming a circle crust. Prebake pizza crust in preheated oven for about 8 minutes.
5. Spread the prepared basil pesto over the prebaked crust, leaving a ¼ to ½ inch edge. Drop spoonfuls of thick tomato sauce over the pesto; lightly swirl them into the pesto. Sprinkle with half of mozzarella cheese and Feta cheese, top with slices of healthy hot Italian sausage; sprinkle with remaining cheeses. Lightly spray crust edge with olive oil.
6. Bake in preheated 400 degrees F oven for additional 9 to 10 minutes or crust is golden brown and cheese melts.

Greek Chopped Salad

4 cups Romaine lettuce, washed; sliced, chopped

2 to 3 green onions, chopped (1/3 cup)

1/2 cup roasted red pepper strips

1/3 cup pitted black olives, halved

1 Tablespoon basil pesto

3 Tablespoons Cleveland Kitchen Backyard Ranch Fermented Dressing

Garnish: Crumbled Feta cheese as desired

Directions:

1. In a large bowl, combine chopped Romaine lettuce, green onions, red pepper strips, and black olives.
2. In a small bowl, combine basil pesto and fermented Ranch dressing; set aside.
3. After the pizza is removed from the oven; toss the salad with the reserved basil pesto fermented dressing as desired to coat.
4. Cut the pizza into about 8 slices for serving. Top the pizza with the chopped salad; garnish with some crumbled Feta cheese as desired.

Easy Basil Pesto.....Make Ahead Recipe

2 cups fresh basil leaves, washed

1/4 cup Cleveland Kitchen Fermented Backyard Ranch Dressing

2 Tablespoons water as needed

Directions:

1. Place basil leaves in food process; pulse to chop; add 1/4 cup ranch dressing and water; process to form a pesto-like mixture.

Cook's Note: I used Beyond Sausage Hot Italian links, Otamot Organic Essential Sauce, and Cleveland Kitchen's Fermented Backyard Ranch Dressing for our pizza. You can use your favorite pizza dough or sausage for the recipe. Our dough required a prebaking step. Please check your package directions for your pizza crust.

About the Recipe: When we were in California, we were served a pizza with a salad on the top that was delicious. This healthy pizza is a meal in itself, crust topped with basil tomato sauce, cheeses, and plant-based hot sausages. After baking, just top it with a basil pesto fermented dressed salad. It's so delicious that you will want to top all your pizzas with a salad.