



# Sausage & Veggie Pizza

## directions

1. Preheat oven to 400 degrees.
2. Sauté Swaggerty's Farm sausage in a skillet over medium heat until browned, breaking up with a wooden spoon as you cook into crumbles.
3. Add green onions to sausage and cook for 1 minute.
4. Remove from heat and drain sausage-onion mixture on paper towels.
5. Place Pizza crusts on baking sheet.
6. Sprinkle half of the mozzarella cheese over bottom of each crust.
7. Top each crust with half of the drained tomatoes.
8. Sprinkle half of the sausage-onion mixture over top of each.
9. Scatter remaining cheese evenly over each half.
10. Place pizza crusts in oven and bake for about 8 -10 minutes or until cheese is melted and bubbly.
11. Serve hot cut into slices.

## notes

These sausage pizzas could easily be made using 10-inch flour tortillas for a really thick crust.

Also, try the "fire-roasted" tomatoes in the cans that you can find at most supermarkets now for this recipe. Yum-Yum!

Try this recipe using Swaggerty's 1930 Family Recipe "Hot" Sausage if your family likes their dishes a bit more spicy.

## to serve

Entrée for 2, or appetizers for 4



2

*servings*

5 - 7 min

*prep time*

8 - 10 min

*cook time*

## ingredients

1 lb Swaggerty's Farm All Natural roll sausage

2 pre-made thin frozen pizza crusts (about 8 to 10 inches each)

1 generous cup shredded mozzarella cheese

1 (14.5 oz) can diced or chopped tomatoes, well drained

½ cup chopped green onions

2 Tbsp dried Italian herbs

Pairs well with: A simple garden salad

Special Kitchen Tools: N/A