



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

TUSCAN PORK SAUSAGE PIZZA



PREP
10 min



COOK
20 min



SERVES
4

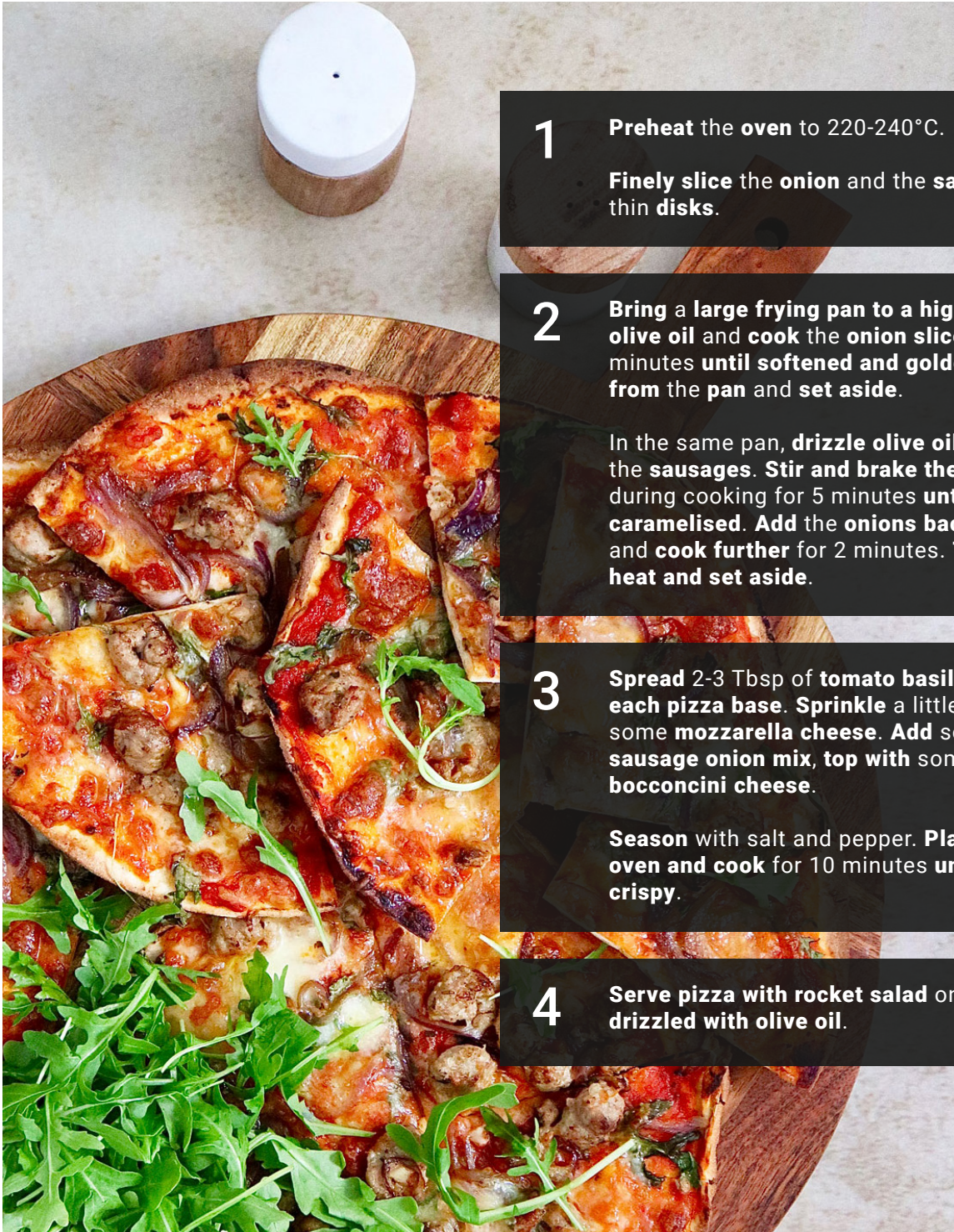
INGREDIENTS:

- > 500g Pork Sausages
- > 1 Red Onion
- > 10x Pizza Bread
- > 250g Mozzarella Cheese
- > 180g Bocconcini
- > 500g Tomato Basil Sauce
- > 120g Rocket

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1

Preheat the oven to 220-240°C.

Finely slice the onion and the **sausages into thin disks**.

2

Bring a large frying pan to a high heat, drizzle olive oil and **cook the onion slices** for 5 minutes **until softened and golden**. **Remove from the pan** and **set aside**.

In the same pan, **drizzle olive oil** and **add the sausages**. **Stir and brake them down** during cooking for 5 minutes **until golden and caramelised**. **Add the onions back** into the pan and **cook further** for 2 minutes. **Turn off the heat** and **set aside**.

3

Spread 2-3 Tbsp of tomato basil sauce on each pizza base. **Sprinkle a little rocket** and some **mozzarella cheese**. **Add some of the sausage onion mix, top with some teared bocconcini cheese**.

Season with salt and pepper. **Place into the oven** and **cook** for 10 minutes **until golden and crispy**.

4

Serve pizza with rocket salad on the side and **drizzled with olive oil**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- For best results cook 4 pizzas at a time in the oven.
- Use leftover pitta bread for wraps or for quesadillas.
- Add some chilli flakes for a touch of heat.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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