



Sheet Pan Pizza with Hillshire Farm Smoked Sausage amp Burst Cherry Tomatoes

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

Everyone can agree that pizza night is the best night of the week and this sheet pan version is easy and flavorful We swap out the classic red sauce with an aromatic garlic and herb base topped with cheese smoked sausage and veggies for a dinner the whole family will love

Ingredients

- - 1 (16 ounce) package frozen pizza crust - 6 tablespoons olive oil
- divided - 1 tablespoon chopped fresh garlic - 1 tablespoon chopped fresh oregano - 1 (8 ounce) ball fresh mozzarella
- thinly sliced - 1 cup shredded low-moisture mozzarella cheese - ½ cup thinly sliced yellow bell pepper - ¼ cup thinly sliced red onion - 1 (14 ounce) package Hillshire Farm® Smoked Sausage
- cut crosswise into 1/2-inch-thick slices - ? cup cherry tomatoes
- halved

Instructions

1. Thaw and let pizza crust rise according to package directions. Spread 3 tablespoons oil over the base of an 11x17-inch sheet tray. Stretch the dough to meet all corners and edges of the sheet tray. If the dough is difficult to stretch
2. let rest for 10 minutes
3. then begin to stretch again. Preheat oven to 450 degrees F. In a small bowl
4. mix together the remaining 3 tablespoons oil
5. chopped garlic
6. and fresh oregano. Drizzle evenly and spread over the top of the crust. Top with fresh mozzarella slices
7. then shredded mozzarella
8. yellow bell pepper
9. red onion
10. smoked sausage slices
11. and cherry tomatoes. Place on the bottom rack of the oven. Bake for 18 to 20 minutes
12. until the crust is golden. Let cool 5 minutes
13. then serve.