



# SAUSAGE WHITE PIZZA STEW

AMERICAN OR WESTERN EUROPEAN

## ROADMAP

1. In a large pot, over medium heat, add olive oil, sausage & a pinch of salt. Break up sausage with a spatula until cooked through - about 4 -5 minutes.
2. Add potatoes, onion, carrots, celery, granulated garlic & onion, oregano, red chili flakes, salt & pepper. Sauté together for 5 minutes then add stock. Top with lid ajar & simmer for 15 minutes.
3. Turn heat to low, stir in ricotta, Parmesan & half & half.



SERVINGS  
4 - 6



ACTIVE TIME  
15 MIN



TOTAL COOK TIME  
40 MIN

## INGREDIENTS

1 lb. Italian Sausage (sweet or spicy) - removed from casing  
1 Tbsp. Olive oil  
2 average size (3 in.) Yukon gold potatoes - chopped into 1/2 in. pieces  
1 large onion - small dice  
1 large or 2 small carrots - small dice  
1 large celery stalk - small dice  
1/2 tsp. Granulated garlic

## REMAINING INGREDIENTS

1/2 tsp. Granulated onion  
1 tsp. Dried oregano  
1/4 tsp. Or more to taste, Red chili flakes  
1/2 tsp. Salt  
1/4 tsp. Black pepper  
1 Qt. Chicken stock  
1 C. Whole fat Ricotta cheese  
1/2 C. Half & half  
1/2 C. Parmesan  
8 oz. Low moisture mozzarella - chopped into 1/4 in. cubes or store bought grated  
Capers for topping (optional)

Side:

In a 375 degree oven, on a sheet pan, toast slices of ciabatta or sourdough drizzled with olive oil, sprinkled with salt & pepper, for 7 - 8 minutes.

Taste for seasoning & adjust for salt, pepper, oregano or spice.

Spoon into bowls, top with mozzarella (& capers if using). Side with olive oil toast points.

Ever think you'd be eating sausage white pizza with a spoon? It's a goodie!