



# Sausage & Veggie Grilled Pizza

## INGREDIENTS

1 cup baby kale, stems removed and torn  
1 cup boiling water  
3 tbsp Gustare Vita olive oil, divided  
3 cloves garlic, smashed  
1 cup cherry tomatoes, halved  
½ shallot, thinly sliced  
¼ tsp Hy-Vee salt  
½ tsp Hy-Vee black pepper  
½ lb Hy-Vee fresh ground mild Italian pork sausage  
½ tsp Hy-Vee paprika  
1 loaf Hy-Vee Bakery sourdough bread (21-oz.)  
1 pkg. smoked fresh mozzarella, shredded (8-oz.)  
Hy-Vee crushed red pepper, for garnish

## PREPARATION

- 1** Place kale in a large bowl. Pour boiling water over kale; let stand for 10 minutes or until wilted. Drain; let cool. Squeeze excess water from kale and set aside.
- 2** Meanwhile, prepare a charcoal or gas grill for direct cooking over medium-high heat.
- 3** Place a 12-in. cast-iron skillet on the grill rack; add 1 Tbsp. olive oil to skillet and heat. Add garlic to skillet; stir. Then add cherry tomatoes, shallots, salt and pepper. Cook for 5 minutes or until tomatoes slightly burst, stirring occasionally. Add Italian sausage and paprika; cook for 10 to 12 minutes or until sausage is cooked through (165°F). Stir in kale and remove from grill. Transfer to a large bowl and set aside.
- 4** Wipe skillet clean with paper towels. Heat 1 Tbsp. oil in the skillet on the grill. Meanwhile, cut bread loaf in half. Wrap and reserve top half for another use.
- 5** Place bread in the heated skillet, crust side up. Cook on grill for 5 minutes. Add remaining 1 Tbsp. oil to skillet; turn bread over and cook 5 minutes. Top cut side of bread with shredded mozzarella and sausage mixture. Close grill and cook for 10 to 12 minutes or until the cheese is melted. To serve, remove bread from cast-iron skillet. Garnish with crushed red pepper, if desired.

## NUTRITION FACTS

Calories: 400  
Total Fat: 26g  
Saturated Fat: 9g  
Trans Fat: 0g  
Cholesterol: 55mg

Sodium: 780mg  
Carbohydrates: 27g  
Fiber: 2g  
Sugar: 3g  
Protein: 16g