

# Sausage Ricotta Pepperoni Pizza

#cooking/recipe

#2019/November

#cooking/dinner

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## Sausage Ricotta Pepperoni Pizza

### Ingredients

3 tablespoons olive oil, divided  
8 ounces sweet Italian sausage, casing removed  
1/4 cup yellow cornmeal  
1 (13.8-ounce can) refrigerated classic pizza crust  
1 (8-ounce) can pizza sauce  
1/2 cup sliced pepperoni  
8 (1-ounce slices) fresh mozzarella cheese  
1 cup ricotta cheese  
1/4 cup basil leaves

### Process

Preheat oven to 450 degrees F. Lightly coat a baking sheet or pizza pan with 2 tablespoons olive oil.

Heat remaining 1 tablespoon olive oil in a large skillet over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.

Working on a surface that has been sprinkled with cornmeal, roll out the pizza into a 12-inch-diameter round. Transfer to prepared baking sheet or pizza pan.

Using a small ladle, spread pizza sauce over the surface of the dough in an even layer, leaving a 1/2-inch border.

Top with sausage, pepperoni, mozzarella and dollops of ricotta.

Place into oven and bake for 15-20 minutes, or until the crust is golden brown and the cheeses have melted.

Serve immediately, garnished with basil, if desired.

## Nutrition

**Servings: 8**

Calories: 494

Fat: 31g

Carbs: 31g

Protein: 22g