



HOME CHEF

# Fennel and Pork Sausage Wood-Fired Pizza

With Herbed Ricotta and Honey



Just like peanut butter and jelly, milk and cookies, or Sonny and Cher; ricotta and honey is a duo that just makes sense. Now, take this classic flavor pairing and put it on top of a wood-fired pizza with home-made fennel sausage and you have truly created a new classic. Sweet, meaty, creamy, and savory—this pizza hits all the right notes.

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

## NUTRITION

Calories: 874  
Carbohydrates: 60g  
Fat: 33g  
Protein: 29g  
Sodium: 849mg  
*per serving*

## DIETARY



NUT-FREE



SOY-FREE

## DRINK PAIRING

Lambrusco  
Pinot Noir  
Italian Beer

## INGREDIENTS

½ tsp. Fennel Seed  
4 oz. Ground Pork  
4 Parsley Sprigs  
1 Shallot  
2 oz. Ricotta Cheese  
2 Italian Wood-Fired Pizza Crusts  
4 oz. Pizza Sauce  
1 oz. Parmesan Cheese  
½ oz. Honey

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Baking Sheet  
2 Mixing Bowls

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## Prepare Sausage and Pre-Heat Oven

Heat oven to 400 degrees. Prepare a baking sheet with or foil. Using the back of a spoon, gently crush **fennel seeds** to release natural flavorful oils (no need to finely grind, a coarse cracking is fine). In a small bowl combine **ground pork, cracked fennel seeds, ½ tsp. salt,** and a pinch of **black pepper**. Set aside.

## Prepare the Ingredients

Thoroughly rinse produce and pat dry. Stem and mince **parsley**, reserving a few whole leaves for garnish. Peel and slice **shallot** lengthwise into thin strips (julienne).

## Make Herbed Ricotta

Whisk **ricotta** and **minced parsley** together in a mixing bowl. Season with a pinch of **salt and pepper**.

## Prepare Pizzas

Place **crusts** on prepared baking sheet and brush with 1 Tbsp. **olive oil**. Spread ¼ cup of **pizza sauce** on each crust. Arrange **sliced shallot** (to taste) over the sauce. Using fingers, pinch and scatter small bits of the **fennel sausage** evenly over crusts. Bake until sausage is cooked all the way through, about 15-17 minutes. Remove from oven and let cool slightly.

## Top with Whipped Ricotta

Working quickly with a spoon, top pizzas with dollops of **whipped ricotta** (to taste.)

## Plate the Pizzas

Garnish pizzas with **reserved parsley leaves, Parmesan,** and drizzle with **honey** (to taste). Serve immediately.