

# Pizza With Sausage & Fennel Sauce



**Serves**  
8

## **Ingredients**

1lb of fresh pizza dough  
2 hot or sweet Italian sausages  
1/2 cup black & green olives pitted, chopped  
1/2 cup Fresh Basil, chopped.  
1/4 cup Pecorino Romano Cheese  
1/4 cup mozzarella cheese  
[1/2-Jar Sausage Fennel Sauce](#)

## **Preparation Instructions**

Heat oven to 500 degrees. Roll out the pizza dough. Place in a 1/4 oiled sheet pan and stretch the dough all the way to the end of the pan. Remove the casings from the sausage, chop into small pieces and sauté until golden brown. With a ladle, spread some of [Grandma's Sausage & Fennel sauce](#) (1/4 to 1/2 of the jar is sufficient), all over the pizza dough until it is all covered. Sprinkle the cooked sausage bits all over the pizza. Chop the olives and sprinkle all over the pizza dough. Sprinkle some Pecorino Romano cheese all over the pizza. Add some mozzarella cheese. Drizzle olive oil over the sides of the pizza dough. Place in oven for 20 to 30 minutes or until the pizza is cooked and the ends are golden, Take out and sprinkle the chopped basil over Let cook for 2 minutes and serve.

[Buy Andy's Sausage Fennel Sauce](#)