

Pizza with Baked Meatballs

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	extra virgin olive oil
1	large	egg
2	tablespoons	panko
2	cloves	garlic - minced
1/4	cup	flat leaf parsley - chopped
1	cup	parmigiano-reggiano - grated
		kosher salt and pepper
1	pound	ground beef chuck
28	ounces	crushed tomatoes
2		8 oz balls of pizza dough - room temp
1	cup	basil leaf

Preheat oven to 450. Brush a large ceramic baking dish with olive oil. Whisk egg in a large bowl. Stir in panko, garlic, parsley, 1/4 cup of cheese, 1 tspn salt, and 1/2 tspn pepper. Add beef and gently knead. Form into 1" meatballs and put into dish. Bake until browned, turning once, about 10 minutes.

In a large saucepan, heat 1 tablespoon olive oil. Add crushed tomatoes and cook over moderately high heat until bubbling.

Add meatballs to sauce, cover partially and simmer over low heat until meatballs are cooked through, about 10 minutes. With a large spoon, mash meatballs into large chunks. Remove from heat.

Brush 2 large baking sheets with olive oil and preheat in upper and lower thirds of the oven. On a lightly floured surface, cut each ball of dough in half. Roll each into a 10" round or oval. Arrange on heated baking sheets. Bake for about 7 minutes, shifting pans halfway through until browned on top.

Spread sauce over top, leaving a 1/4" border. Sprinkle with remaining cheese. Bake for about 5 minutes. Scatter basil over top.