

Sausage Pizza Pot Pie

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		sauce
15	ounces	tomato sauce
6	ounces	tomato paste
1	tablespoon	italian seasoning
1	teaspoon	fennel seed
1/2	teaspoon	garlic powder
1/2	teaspoon	onion powder
1/2	teaspoon	black pepper
1/4	teaspoon	kosher salt
		filling
2 1/2	tablespoons	olive oil
1		red bell pepper - diced
3		sweet italian sausages
24	slices	pepperoni
2	ounces	cooked bacon - diced
2 1/2	cups	mozzarella cheese - shredded
1/2	cup	parmesan cheese
2	sheet	puff pastry - thawed
1		egg white

Preheat oven to 375. Thaw puff pastry on counter. When thawed, unfold and cover with a damp towel.

In a medium saucepan, combine all sauce ingredients and simmer on low for 15 minutes.

In a medium skillet, warm 2 tbsps oil over medium heat. Add pepper and saute until softened, about 7 minutes; remove from pan. Set aside. Turn heat to low and add remaining 1/2 tbsp of oil. Place sausages in pan and brown on all sides. When done, cut them lengthwise, then crosswise into a 1/2" dice.

In a large bowl, combine sauce, peppers, sausage, pepperoni, bacon, 2 cups mozzarella cheese, and Parmesan cheese and mix well.

Fill ramekins to the top and sprinkle with remaining 1/2 cup mozzarella cheese. Place an empty ramekin on puff pastry and cut out a circle slightly larger than ramekin. Place on top of ramekin, pulling and stretching to fit over sides. Seal edges and brush with egg white. Cut slits into pastry.

Place ramekins on a cookie sheet and bake for 15-20 minutes, or until sauce is bubbling and tops are golden brown.