

BBQ Teriyaki sausage pizza

Total time **35 mins**

Nutritional facts (per portion):
2899 kJ / 692 kcal

Fat: **36.8 g** Protein: **30.8 g**
Carbohydrates: **58.8 g**

INGREDIENTS

4 portion(s)

2	packs pizza base mix
1 tbsp	oil
4	pork sausages, skinned and broken into small chunks
100 ml	Kikkoman Teriyaki Sauce with Roasted Garlic
1	small green pepper, deseeded and sliced
0.5	small onion, thinly sliced
2	balls mozzarella, torn
0.5 tsp	chilli flakes
2	spring onions, sliced

PREPARATION

Step 1

Heat the oven to 220°C/200°C fan/gas mark 8.
Prepare the pizza bases as instructed on the pack.

Step 2

Heat the oil in a frying pan and cook the chunks of
sausage for 3 – 4 minutes, until browned all over.
Turn down the heat and add the Teriyaki Sauce
with Roasted Garlic and 50ml water to the pan. Stir
to coat the sausages and cook for a minute, then
remove from the heat.

Step 3

Roll the pizza bases out each to about a 25cm
diameter and place on two baking trays. Spread
the sausages and sauce over the 2 pizza bases,
then top with the pepper and onion.

Step 4

Bake in the oven for 5 – 6 mins, then remove from
the oven and top each with the torn mozzarella.
Return to the oven for another 5 – 6 mins until the
cheese is melted and oozing.

Step 5

Sprinkle with the chilli flakes and spring onions to
serve.