

PrazHym Upside-Down Pizza Bake for 2

Courtesy of Pete Marr

2 teaspoons olive oil
1/3 pound Italian-style turkey sausage removed from casing
1/2 cup onion, sliced or chopped
3 ounces mushrooms, sliced
2/3 cup pasta sauce
1 teaspoon dried oregano
1/2 teaspoon herbs de Provence
2 tablespoons sliced black olives
1/2 cup mozzarella cheese, shredded
1 egg*
1/3 cup milk*
1 teaspoon olive oil
1/3 cup bread flour
Pinch of kosher salt
1/8 teaspoon freshly ground black pepper
1/2 teaspoon Italian seasoning
2 tablespoons grated Parmesan cheese

*Cook's note: It is best to let the egg and milk come to room temperature.

Preheat oven to 400° F.

Heat the oil in a skillet over medium heat. Add the sausage and, breaking up the meat as it cooks with a wooden spoon, cook until browned and cooked through. Add the onion and mushrooms and cook 2 minutes, until the vegetables have softened. Add the pasta sauce, herbs and olives. Bring to a simmer and continue cooking for 2-3 minutes. Remove from the heat and transfer sauce to the bottom of a 9 x 9-inch baking dish. Top with the mozzarella cheese.

In a medium bowl, whisk together egg, milk and oil until blended. Whisk in the flour, salt, pepper and Italian seasoning until well blended. Pour mixture over sauce, trying to cover as completely as you can. Sprinkle with Parmesan and bake 20-25 minutes, or until golden brown.

Let stand for 5 minutes before slicing and serving.