



### **The Works Pizza Soup**

Serves: 4

2 Mild Italian Turkey Sausage Links, diced  
½ medium onion, diced  
½ green bell pepper, diced  
2 cloves garlic, diced  
1 28-ounce can tomato sauce, unseasoned  
2 cups chicken stock  
1 teaspoon dried basil  
1 teaspoon dried oregano  
½ teaspoon salt  
½ teaspoon black pepper  
1 tablespoon olive oil  
1 can pre-made pizza dough  
¼ cup grated parmesan cheese  
1 cup mozzarella cheese  
4 slices pepperoni, cut into thin strips

In a large stockpot, heat the olive oil over medium heat and add the diced sausage, stirring occasionally and cooking until browned – about 3-4 minutes. Add the onion, garlic, and green pepper and cook for 2-3 minutes longer, stirring occasionally, until the onions become soft.

Add the tomato sauce, chicken stock, basil, and oregano and bring to a boil. Reduce the heat to medium-low and simmer for 20 minutes. Add salt and pepper to taste, and simmer 10 minutes more.

While the soup is simmering, lay out pizza dough according to package instructions, sprinkle with parmesan cheese, and bake according to package instructions. When the dough is thoroughly baked, remove from the oven and allow it to cool for 5 minutes. Cut the dough into breadstick-sized strips.

Spoon the soup into individual bowls, top each bowl with ¼ cup mozzarella cheese and ¼ of the pepperoni. Place one “pizza crust stick” into each bowl and serve.