

Choco Fever Dream

Sweet and Spicy Beef Sausage Feta Honey Pizza

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Main Ingredients

- [ ] 1 pre-made pizza dough (12-inch)
- [ ] ½ cup tomato sauce
- [ ] 1 cup shredded mozzarella
- [ ] 200 g beef sausage, sliced thin
- [ ] 100 g feta cheese, crumbled
- [ ] 2 tbsp honey
- [ ] 1 tbsp olive oil
- [ ] Fresh oregano leaves for garnish

Optional Add-Ons

- [ ] Red pepper flakes for extra heat
- [ ] Thinly sliced red onion

Instructions

1. Preheat the oven to 475°F (245°C) and place a baking sheet inside to heat up.
2. Stretch the pizza dough onto a piece of parchment; brush lightly with olive oil.
3. Spread the tomato sauce, sprinkle mozzarella, then arrange the sausage slices evenly.
4. Bake for 10-12 minutes until the crust is golden and the cheese melts.
5. Remove from oven, crumble feta over the hot pizza, drizzle honey, and garnish with oregano.

Nutrition per serving

420 kcal	22 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier bite, add a pinch of red pepper flakes before baking.
- Watch the honey drizzle; too much can make the crust soggy.
- For a crispier base, bake the parchment-lined pizza on the pre-heated sheet.