

Bagel Pizza Bites with Sausage

Chef Jenn Magrey

Ledyard Farmer Market

1-pound Italian Sausage – Broad Brook Acres

3 Bagels – Dekes Bagels – sliced thinly into rounds

Marinara Sauce – LoPrestis Farm

Pleasant Sun Cheese – Sankow Beaver Brook Farm – grated fine
Micro Greens –

Heat a skillet over medium heat. Add the sausage links whole with a ¼ cup of water and brown on all sides until the sausage is cooked. About 15 minutes total. Remove from pan and let cool slightly. Set aside

Slice the bagels into thin pieces. Toast them either on a grill, in a frying pan, or in the oven on a cookie sheet until slightly toasted. Set aside.

Slice the cooled sausage into thin slices. Sauté the slices in the same pan until browned.

Top each piece of bagel with a dollop of marinara sauce, a slice of sausage and topped with cheese and microgreens. May warm again in the oven or serve immediately.

Enjoy!