

# Copy Cat Pasta Filled Bread Bowl

(Savoryreviews.com)

Dominos offers 5 different bread bowl pastas. I tried to recreate the Italian Sausage Marinara Bread Bowl.

Creating the pasta bowl requires a few ingredients:

- *Basic pizza dough recipe or pizza dough from grocery store*
- *Marinara Sauce –*
- *2 cups small pasta*
- *3 Italian sausages*
- *2 cups mozzarella*
- *1/4 cup of butter melted*



First step is to separate out 1/4-1/3 of the pizza dough and let it rise. (Recipe makes 3-4) While the dough is rising, boil water and cook the pasta al dente. Then form the dough ball to create a bowl. Start with the dough ball, push down the center of the dough ball and slowly stretch the dough. Leave a 3/4 inch to 1 inch edge.

After allowing it to rise for 30 min., lightly flour and then start working the dough into a bowl, pushing down on the center and then work your way out leaving a 1 inch edge that will form the bowl.

Preheat the oven to 450 degrees, then sauté the sausage. Once the sausage is cooked remove it from the heat and slice it so that it can be incorporated into the sauce. Toss the pasta with 1/2 to 1 cup of marinara and the sausage. Brush the edge of the pizza crust with the butter. Ladle marinara sauce into the middle of the bread bowl, and then ladle the pasta mixture into the center of the bowl. (Make sure that the pile of pasta is heaping over the edges. The pasta will appear to be too high, but the bowl will bake up around the edge of the pasta. Pile the pasta so that it sits 1.5-2 inches over the edge of the dough.)

Cover the top of the pasta with the mozzarella cheese.

Place the pasta bowl on a preheated pizza stone in the center of the oven and bake for 10-12 minutes. If you don't have a pizza stone, place the pasta bowl on a cookie sheet and place the cookie sheet in the preheated oven. Since the pan will be room temperature

When the cheese is browned remove the pasta bowl from the oven.