

FOOD



Showdogs is a full service salon. We do baths, all over hair cuts, tooth brushing, nail trims, soft claws, flea treatments, mud baths, and ear cleaning. We also have health care and grooming products to keep your pet clean in between visits.

Show Dogs Grooming Salon & Boutique

926 N. Lombard
Portland, OR 97217
503-283-1177

Tuesday-Saturday 9am-7pm
Monday 10am-4pm

*Yo dawg is gonna look like a show dawg
and your kitty will be pretty.*

Sausage and Kale Pesto Pizza with Blistered Tomato-Arugula Salad

Cooking pizza in a skillet is a revelation: guaranteed dough success for even the most timid pie makers—just pat the dough out to size, and the pan shapes it into a perfect circle.

Ingredients:

- 10 ounce refrigerated fresh whole-wheat or whole-grain pizza dough
- Cooking spray
- 3 ounces pork Italian sausage, casings removed
- 3 ounces prechopped curly kale (about 3 tightly packed cups)
- 2 tablespoons water
- 1 teaspoon sugar
- 1/4 cup pine nuts or slivered almonds, toasted
- 2 large garlic cloves, minced and divided
- 1/4 cup extra-virgin olive oil, divided
- 1 ounce Parmigiano-Reggiano cheese, grated (about 1/4 cup)
- 2 ounces shredded part-skim mozzarella cheese (about 1/2 cup)
- 1 pint grape tomatoes or small cherry tomatoes
- 1 (5-ounce) package baby arugula
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper



Preparation:

1. Place dough on counter at room temperature; cover to prevent drying.
2. Preheat broiler to high.
3. Heat a 10-inch cast-iron skillet over medium-high heat. Coat pan with cooking spray. Add sausage; cook 3 minutes or until browned, stirring to crumble. Remove sausage from pan. Add kale, 2 tablespoons water, and sugar to pan; cover and cook 2 minutes or until kale wilts. Place kale on 2 layers of paper towels; squeeze out excess moisture. Wipe pan clean with paper towels.
4. Place nuts and 1 garlic clove in a mini food processor; pulse until finely chopped. Add kale; pulse until finely chopped. Add 2 tablespoons oil; process until almost pastelike (add 1 to 1 1/2 tablespoons water, if necessary). Add Parmigiano-Reggiano; pulse mixture just until combined.
5. Heat skillet over medium-high heat. Roll dough into a 10 1/2-inch circle. Add 1 tablespoon oil to pan; swirl to coat. Fit dough in pan, pressing slightly up sides of pan. Top evenly with pesto; sprinkle with sausage and mozzarella. Cook 2 minutes over medium-high heat or until browned on bottom. Place pan in oven; broil 2 minutes or until cheese melts. Cut into 8 wedges.
6. Combine tomatoes, remaining 1 tablespoon oil, and remaining garlic clove on a foil-lined jelly-roll pan; toss to coat. Broil 5 minutes or until tomatoes burst and are charred in spots, stirring occasionally. Place arugula in a large bowl. Top with tomato mixture (and juices), salt, and pepper; toss to combine.

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