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# Butternut Squash Pizza

## Butternut Squash Pizza

nutritional information



Serves 6



Yoga teacher and food blogger (theyogickitchen.blogspot.com) Candice Garrett came up with this recipe thanks to an abundance of butternut squash. "My family and I tried them in a host of recipes; the all-around favorite turned out to be pizza," Garrett reports. "It seemed an unusual pairing and we were all delighted with the result." She serves the pizza as an appetizer for company or as a main dish for family dinners.

1 small butternut squash, peeled, halved, and sliced 1/8-inch thick

1 medium onion, halved and thinly sliced (1 1/2 cups)

2 Tbs. Eden Selected Spanish extra virgin olive oil, plus more for drizzling

1 Tbs. finely chopped fresh rosemary

1 16-oz. pkg. refrigerated pizza dough

1/2 cup fresh spinach leaves


1/4 cup shaved Parmesan cheese

1. Preheat oven to 400°F.

2. Toss together squash, onion, oil, and rosemary in bowl. Spread in large baking dish, and roast 30 minutes, or until tender.

3. Increase oven temperature to 450°F. Divide pizza dough into 2 pieces, and shape each piece into 8-inch round. Place dough rounds on baking sheet, and top with squash mixture. Bake 13 to 17 minutes, or until crust is crisp. Drizzle pizzas with oil, scatter 1/4 cup spinach over each, and garnish each with 2 Tbs. shaved Parmesan.

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