

Pumpkin Pizza

Source: Ellen Siegel

Yields: 1, 12-14" pizza

Ingredients:

- Pizza dough *
- 2 – 2 ½ cups pumpkin or other orange fleshed winter squash
- 1 – 2 red onions, small – cut to wedges
- 1 TBSP olive oil
- Salt and pepper
- 1 cup grated mozzarella cheese
- ½ - 1 cup crumbled feta cheese or goat cheese
- 1 ½ - 2 cups fresh baby spinach leaves

Directions:

1. Peel and cube squash.
2. Peel and wedge onions.
3. Toss with olive oil, salt and pepper.
4. Bake in 275 deg F oven until squash is just tender.
5. Roll out crust.
6. Top crust with shredded mozzarella cheese.
7. Distribute spinach leaves around pie.
8. Cover with roasted pumpkins and red onion.
9. Distribute feta or goat crumbles.
10. Drizzle with EVOO and season with additional salt and pepper.
11. Bake 15 – 20 minutes at 400 deg F.
12. Before serving, sprinkle with toasted pumpkin seeds.
13. Enjoy!

*Note:

- Fresh pizza dough can usually be purchased from your local pizzeria at a reasonable cost (medium size about \$2). You can also use thawed, frozen pre-made bread dough or pre-made crusts such as Boboli. Just adjust final baking time.