

# Squash & Spinach Pizza

*with Caramelized Onion & Honey-Black Pepper Ricotta*

This sophisticated veggie pie has it all—including some of the season's best produce. Alongside wholesome spinach and late-autumn squash, we're topping our pizza with caramelized onion, rich with natural sweetness. Sage-infused tomato sauce and two kinds of cheese (including dollops of silky-smooth ricotta, brightened with a little honey and seasoned with piquant black pepper) complete this uniquely flavorful pizza—as exciting to make as it is to eat.



## Ingredients

- 1½ Pounds Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- 4 Ounces Fresh Mozzarella Cheese
- 1 Cup Part-Skim Ricotta Cheese
- 4 Ounces Spinach
- 4 Cloves Garlic
- 1 Butternut Squash
- 1 Yellow Onion
- 1 Bunch Sage

## Knick Knacks

- 2 Tablespoons Honey

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Remove the dough from the refrigerator to bring to room temperature. Peel and thinly slice the onion. Peel and mince the garlic. Cut off and discard the squash ends. Peel the squash, then thinly slice into rounds; cut out and discard the pulp and seeds. Tear the mozzarella cheese into small pieces. Pick the sage leaves off the stems; discard the stems and thinly slice the leaves. In a bowl, combine the **ricotta cheese** and **honey**; season with salt and a generous amount of pepper.

2



## Caramelize the onion:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned. Add **1 tablespoon of water**. Cook, stirring frequently, 2 to 4 minutes, or until browned and very tender. Stir in **an additional tablespoon of water**, scraping up any browned bits from the bottom of the pan; season with salt and pepper to taste. Transfer to a bowl.

3



## Cook the squash:

While the onion caramelizes, add the **squash** to the pot of boiling water. Cook 4 to 6 minutes, or until tender when pierced with a fork. Drain thoroughly and transfer to a bowl. Wipe out the pot.

4



## Make the sauce:

In the pot used to cook the squash, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic** and **sage**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until thickened.

5



## Make the pizza & serve your dish:

Lightly oil a sheet pan. Place the **dough** in the center of the prepared sheet pan; using your hands, stretch to a ¼-inch thickness. Gently rub the dough into the sheet pan to oil the bottom. Evenly spread the **sauce** onto the dough. Top with the **spinach**, **cooked squash**, **caramelized onion** and **mozzarella cheese**; season with salt and pepper. Bake, turning halfway through, 16 to 18 minutes, or until the cheese has melted and the crust is browned. Remove from the oven and let cool for 2 minutes. Top with spoonfuls of the **seasoned ricotta cheese**. Enjoy!