



ROASTED BUTTERNUT SQUASH PROSCIUTTO PIZZA

We've put all your favorite Fall flavors in one place — a savory Butternut Squash Prosciutto Pizza made simple with Rich's authentically Italian Oval Pinsa. Rich's parbaked Pinsa is imported from Italy and made with regional ingredients that bake into rustic, irregular pies unique to every order. This perfect Autumn Pinsa has crispy prosciutto, sweet butternut squash, and melty cheese topped with fresh sage and spices. It's the perfect combination of sweet and savory in every bite!

Yield: 4-6 Slices



INGREDIENTS

1 Item	RICH'S 7" X 11" Oval Pinsa Classic, 12 8.1-Oz (#23992)
1 C	Butternut Squash, cubed
1/4 C	Crumbled Blue Cheese
1 oz	Prosciutto, Thinly Sliced
1/2 tbsp.	Honey
1/2 tbsp.	Olive oil
1/2 tbsp.	Fresh Sage, chopped
1/4 tsp.	Cinnamon
1/4 tsp.	Cayenne Pepper
1 Pinch	Red pepper flakes
	Salt and Pepper, to Taste
1/4 C	mozzarella cheese, whole milk low moisture, shredded

DIRECTIONS

- 1Preheat oven to 425°F
- 2On a baking sheet, toss the butternut squash, honey, sage, cinnamon, cayenne and a pinch of red pepper flakes, salt and pepper together
- 3Roast the mixture for 15-20 minutes

- 4Increase the heat to 525°F
- 5Drizzle the Oval Pinsa with olive oil. Top with the mozzarella cheese, blue cheese, prosciutto and butternut squash
- 6Bake for 3 minutes and 45 seconds or until the crust is golden brown and the cheese is melted.
- 7Serve