



SAVORY SPICED BUTTERNUT SQUASH PINSA

Bring all the cozy fall flavors to the table with this roasted garlic and butternut squash white pizza. Start by roasting sweet cubes of butternut squash and whole heads of garlic until golden and tender. Squeeze and mash the roasted cloves into a velvety white sauce made with butter, milk and a hint of maple caramelized onions. Layer it over your favorite dough, then top with roasted squash, baby spinach, creamy goat cheese and fresh rosemary. Bake until the crust is golden and the cheese is bubbling. It's warm, rich and deeply comforting.

Yield: 1 Pinsa



INGREDIENTS

RICH'S Gluten Free Cauliflower Pinsa, 24 7.5-Oz (#24061)

1 Small butternut squash, peeled and cubed

2 Heads of garlic

1/4 C Baby spinach

4 oz Goat cheese

2 tbsp. Rosemary, minced

Cinnamon

Allspice

Brown Sugar

7 tsp. Butter

2 tbsp. Olive oil

1 Large onion, thinly sliced

2 tsp. Maple Syrup

2 tbsp. All Purpose Flour

1 C Milk

Salt & pepper to taste

4

Remove the garlic from the oven. Once cool enough to handle, gently squeeze out the garlic cloves. In a small bowl, mash 10 of the roasted garlic cloves with a fork. Leave the rest whole

5

Heat 1 tsp. of butter and 1 tsp. of olive oil in a large pan over medium heat. Add in the onion and stir occasionally until it is translucent. Reduce the heat to medium-low, stir in the maple syrup and continue to cook until the onions are a light golden brown

6

Melt 6 tsp of butter in a frying pan over medium heat. Add the flour and whisk until combined. Cook for one minute while stirring continuously. Slowly add in the milk and whisk to combine. Bring the mixture to a boil and whisk until thickened. Remove pan from heat and stir in the mashed garlic cloves. Season with salt and pepper to taste

7

Assemble the pizzas. Spread the white pizza sauce on top. Add the caramelized onions, roasted butternut squash, roasted garlic, baby spinach, goat cheese and rosemary on top

8

Bake the pizza for about 5 minutes until the top is bubbling and the crust is golden. Serve

DIRECTIONS

1

Preheat the oven to 400 degrees Fahrenheit.

2

Toss the butternut squash cubes in 1 tbsp. of olive oil and arrange in a single layer on a baking sheet. Slice about 1/2 inch off the tops of each head of garlic so that all the cloves are showing slightly. Drizzle with olive oil and arrange, cut-side down, on the baking sheet with the squash

3

Check the squash after about 20 minutes in the oven. If it is soft, remove from the oven and set aside in a bowl. Continue to cook the garlic until soft and fragrant, about 10 more minutes