



PUMPKIN & SAGE PIZZA

Looking for a pizza that's spooky good? Give this Halloween-inspired take a try! This pizza is filled with fresh fall favorites like sage, pumpkin, and squash, spread evenly across a light and airy dough. Halloween has never tasted better!

Yield: 1 Pizza

INGREDIENTS

1 Unit	RICH'S 16" Proof & Bake Sheeted Pizza Dough, 20 Ct (#35086)
1 C	Pumpkin puree
1.25 tsp.	Ground Nutmeg
2 C	Gouda Cheese
1/2 C	Fresh Sage Leaves
2 tbsp.	Canola Oil
	Salt & Pepper, to taste
1 C	Butternut Squash, cubed
1/2 C	Pesto Sauce

DIRECTIONS

- Turn your oven up to 500°F.
- Add 1 inch of canola oil in a pan over medium-high heat.
- Cook the sage leaves until crisp, about 30 seconds, and transfer to a paper towel to drain. Season with salt and let cool. Set aside.
- In a mixing bowl, combine the pumpkin puree, nutmeg, salt, and pepper.
- Spread the mixture evenly over the Proof & Bake Sheeted Pizza Dough.
- Top with the gouda cheese.
- Bake in the oven for 10-15 minutes, until golden brown.
- Remove pizza from oven and top with the crispy sage leaves. Serve.
- Drizzle the pesto sauce evenly across, then place butternut squash cubes around the pizza.
- In a small bowl, add the diced squash, and a pinch of oil, salt, and pepper.
- To begin roasting the squash, preheat the oven to 400°F.
- Roast in the oven for 15 minutes, flipping halfway through.
- Remove from oven. Let cool and set aside.

