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

5. Turn your oven up to 500°F.
6. Add 1 inch of canola oil in a pan over medium-high heat.
7. 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.
8. In a mixing bowl, combine the pumpkin puree, nutmeg, salt, and pepper.
9. Spread the mixture evenly over the Proof & Bake Sheeted Pizza Dough.
10. Top with the gouda cheese.
12. Bake in the oven for 10-15 minutes, until golden brown.
13. Remove pizza from oven and top with the crispy sage leaves. Serve.
11. Drizzle the pesto sauce evenly across, then place butternut squash cubes around the pizza.
2. In a small bowl, add the diced squash, and a pinch of oil, salt, and pepper.
1. To begin roasting the squash, preheat the oven to 400°F.
3. Roast in the oven for 15 minutes, flipping halfway through.
4. Remove from oven. Let cool and set aside.

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