

Butternut Squash Pizza



Ingredients:

- 1 six-grain pizza crust*
- 1 butternut squash, peeled*
- 1 small yellow onion
- 3 tablespoons olive oil
- 1 1/2 teaspoons salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh thyme leaves*
- 1/2 cup parmesan shredded

Preparation:

1. Preheat oven to 400°
2. Cut the squash into 1/2-inch-thick slices, then cut each slice into 1-inch chunks. Slice the onion into 1/4-inch-thick rings. Place the squash and onion on a baking sheet. Drizzle with the oil, season with salt and pepper, and toss. Toast until tender, about 20 minutes. Transfer to a plate.
3. Increase oven temperature to 450°. Scatter the squash and onion mixture over the dough, sprinkle with the thyme and add cheese. Bake about 10 minutes.

**Ingredient is WIC (Women, Infants, and Children) Nutrition program approved.*

Adapted from realsimple.com



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