



Butternut Squash Pizza

with Ricotta, Almonds & Hot Honey



30-40min



2 Servings

When squash season hits we try to squeeze it into as many meals as possible. On this pizza, the subtle sweet notes of butternut squash are picked up by the red onions that caramelize in the oven. To bring a bit of heat, we add a drizzle of hot honey. A sprinkle of chopped almonds over the top are the perfect crunchy finish to the well-balanced pizza of our autumn dreams.

What we send

- 1 lb pizza dough ³
- ½ lb butternut squash
- 1 red onion
- garlic
- 4 oz ricotta ¹
- ¾ oz mozzarella ¹
- ¼ oz fresh rosemary
- 1 oz roasted almonds ²
- ½ oz Mike's Hot Honey

What you need

- all-purpose flour ³
- olive oil
- kosher salt & ground pepper

Tools

- box grater
- medium saucepan
- rimmed baking sheet

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 49g, Carbs 137g, Protein 44g



1. Par-boil squash & onion

Preheat oven to 500°F with a rack in the lowest position. Bring **dough** to room temperature. Bring a medium saucepan of **salted water** to a boil. Cut **squash** into ½-inch pieces if necessary. Halve **onion**, then cut into ¼-inch slices. Add onion and squash to **boiling water** and simmer until squash is just tender, 3-4 minutes. Drain well.



4. Assemble & bake pizza

Evenly spread **ricotta mixture** over **pizza dough**, leaving a ½-inch border all around. Top with **mozzarella**. Scatter **squash** and **onion** over pizza. Transfer to oven, and bake until dough is browned and cheese is bubbling, 12-18 minutes (watch closely as ovens vary).



2. Prep ingredients

Meanwhile, grate **1 teaspoon garlic** into a bowl. Add **ricotta** and **1 tablespoon oil**, and season with **salt** and **pepper**. Cut **mozzarella** into small pieces. Pick **1 tablespoon rosemary** and finely chop (save rest for own use). In a large bowl, gently toss **squash and onions** with chopped rosemary, and **2 tablespoons oil**. Season with **salt** and **pepper**.



5. Prep toppings

While pizza bakes, roughly chop **almonds**. Add **hot honey** to a small bowl for easy drizzling, if desired.



3. Roll dough

Generously **oil** a rimmed baking sheet. On a well-**floured** surface, roll or stretch **pizza dough** into a 10x13-inch rectangle. If dough springs back, cover and let sit 5-10 minutes before rolling again. Dust off excess flour and carefully transfer to prepared baking sheet.



6. Finish & serve

Carefully slide **pizza** onto a cutting board. Top with **chopped almonds** and drizzle all over with **hot honey**. Cut into pieces and serve. Enjoy!