

Butternut Squash & Carmelized Onion Pizza



Ingredients:

1 cup caramelized onions
1 butternut squash (peeled and diced)
olive oil
6 oz baby spinach, arugala, or kale
4 mini pizza crusts (naan, flatbread, etc)

1 cup mozzarella
bacon (optional)

Instructions:

Preheat oven to 375. Heat olive oil in a large saucepan. Add butternut squash and saute for about 5-7 minutes or until squash is just about fork tender. Add spinach leaves and saute for about 3 minutes more or until spinach has wilted. Stir in caramelized onions. Distribute the butternut squash, spinach and onion mixture over each slice chosen crust. Top with bacon, if using. Sprinkle mozzarella cheese over the top of each pizza. Cook for 4-5 minutes or until cheese has melted.

For a crispier crust, you can pre-bake the crust for a few minutes before topping.

From Dinner-Mom

Yield: 4 mini pizzas