



## 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 counteract the sweet, we add a drizzle of spicy honey that's been taken up a few notches by the addition of hot sauce. Chopped almonds over the top are the perfect crunchy finish to a well-balanced

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## What we send

- butternut squash
- fresh rosemary
- red onion
- honey pkt
- hot sauce
- garlic clove

## What you need

- all-purpose flour 1
- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- colander
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1083.0kcal, Fat 56.5g, Proteins 37.0g, Carbs 108.0g



### 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. Trim ends from **onion**, then halve, peel, and 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 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, peel and grate **1 large garlic clove** into **ricotta** container. Stir in **1 tablespoon oil**, and **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, **2 tablespoons oil**, **½ teaspoon salt**, and \_\_\_a generous grinds...



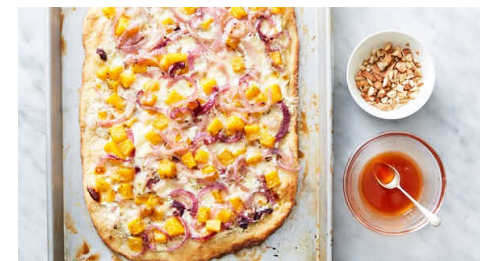
### 5. Prep toppings

While pizza bakes, roughly chop **almonds**. In a small bowl, stir together **honey** and **as much hot sauce as desired**.



### 3. Roll dough

Generously **oil** a rimmed baking sheet. On a well-**floured** surface, roll or stretch **pizza dough** to a rectangle, about 10" x 13". 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!