



Butternut Squash “Rotini” Gorgonzola Pizza

Servings

4-6

Calories

400

Prep Time

10 minutes

Total Time

50 minutes

Skill Level

Medium

Ingredients

- 1 (12 ounces) package Mann’s Butternut Squash “Rotini”
- 3 tablespoons olive oil, divided
- ¼ teaspoon Kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 (12 ounces) ball of refrigerated pizza dough
- 1 tablespoon cornmeal
- 1 cup shredded mozzarella cheese
- ¾ cup crumbled Gorgonzola cheese



The Method

Preheat oven to 425° F. Line a large baking sheet with parchment paper or spray with non-stick cooking spray.

In a large bowl, add squash “Rotini”, 1 tablespoon oil, salt and pepper; toss well to coat. Spread squash evenly in a single layer on the baking sheet. Bake 20 minutes, until fork tender.

On a floured surface, roll pizza dough a 10- x 14” rectangle (or 12” circle.) Place on a rectangular baking sheet (or pizza stone) that has been sprinkled with cornmeal. Brush crust lightly with remaining oil. Sprinkle mozzarella and gorgonzola cheeses evenly over the dough. Scatter cooked leeks over the cheese. Top with squash “Rotini”. Bake about 16-17 minutes until crust is lightly browned on edges.

Nutrition Facts

Serving Size: 185g | Servings: 5

Amount Per Serving

Calories 400 | Calories from Fat 180 | Total Fat 21g (sat fat 7g trans 0g) | Cholesterol 25mg | Sodium 560mg | Total Carbohydrate 40g | Dietary Fiber 3g | Sugars 3g | Protein 17g | Vitamin A 150% | Vitamin C 25% | Calcium 30% | Iron 15%