

# Butternut Squash, Arugula & Feta Pizza

## Servings

4

## Calories

450

## Prep Time

5 minutes

## Total Time

40 minutes

## Skill Level

Easy

## Ingredients

- 2 (20 ounces) bags Mann's Butternut Squash, cubes
- 2 tablespoons olive oil
- 1 tablespoon water
- 1 tablespoon Gourmet Garden Garlic
- 2 tablespoons Gourmet Garden Basil
- 2 Turkish bread rounds, halved or 2 round thin pizza bases
- ½ cup mozzarella cheese, reduced fat
- ½ cup feta cheese, crumbled
- 1 bunch asparagus, trimmed and cut into 2" lengths
- arugula leaves (for garnish-optional)



## The Method

Preheat oven to 350° F. Place Mann's Butternut Squash Cubes on baking tray and bake for 15 minutes or until almost tender.

Combine olive oil, water, Gourmet Garden Garlic and Basil in a bowl. Cut 2 Turkish bread rounds in half or use 2 round thin pizza bases. Spread herb mixture on cut sides of bread.

Top Turkish bread halves with mozzarella cheese, Mann's Butternut Squash Cubes, feta cheese and asparagus.

Bake for 10-12 minutes or until base is crisp. Remove from oven. Top with arugula leaves if desired.



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## Nutrition Facts

Serving Size: 451g | Servings: 4

### Amount Per Serving

Calories 450 | Calories from Fat 130 | Total Fat 15g (sat fat 5g trans 0g) | Cholesterol 15mg | Sodium 590mg | Total Carbohydrate 69g | Dietary Fiber 13g | Sugars 10g | Protein 18g | Vitamin A 620% | Vitamin C 110% | Calcium 45% | Iron 25%