

SQUASH, CARAMELIZED BALSAMIC ONION, & GOAT CHEESE PIZZA

Ingredients for 1 medium pizza

- Your favorite pizza dough or a prepared pizza crust
- 1 medium butternut squash (or festival acorn squash) peeled, in 1-inch cubes
- 1 medium onion, in thin half-moons
- 2 teaspoons sugar
- Olive oil
- 2-3 tablespoons balsamic vinegar
- 2 tablespoons butter
- 3 cloves garlic, minced
- 1 tablespoon chopped fresh sage
- 2 tablespoons flour
- 1 ½ cups milk or half-and-half
- 1 cup parmesan cheese, shredded
- 1 cup low-moisture mozzarella
- ¼ cup local goat cheese
- Handful of fresh greens

Method

1. Preheat oven to 400°F. Toss the squash in olive oil, salt and pepper and place on a lined sheet tray. Roast for 8-12 minutes or until squash is soft and easily pierced by a fork. Remove from oven and set aside
2. Make the caramelized onions: heat a medium pan over medium heat, coat the bottom of the pan with olive oil, and add the onions. Sautee 5-7 minutes until onions are soft and beginning to brown. Sprinkle with the two teaspoons of sugar and add the balsamic vinegar and cook for 30 seconds – 1 minute more until the vinegar has mostly evaporated. Set aside.
3. Make the Alfredo: Heat the butter in a small pot and add the garlic and sage. Sautee for 2-3 minutes until garlic is soft and fragrant. Add the flour to make a roux and stir for another 2-3 minutes to cook the flour. Add the liquid and whisk rapidly until the milk begins to thicken. Add the parmesan and a generous grind of pepper. Set aside!
4. Assemble the pizza: preheat oven to temperature recommended by your dough recipe. Spread dough onto a sheet tray and bake in oven for 5-7 minutes until the bottom of the pizza just begins to turn a light brown.
5. Remove partially baked pizza from oven and spread with alfredo, dot with squash, sprinkle with balsamic onions, and cover in cheese! Return pizza to oven and bake for another 8-12 minutes until cheese is melted and pizza dough is a golden brown on the bottom.
6. Remove from oven and add the handful of local greens and eat immediately.