



# BUTTERNUT SQUASH PESTO PIZZA

**60 MINUTES**

**MAKES 4 SERVINGS**

*Chewy pizza crust, topped with a broccoli and walnut pesto, ribbons of butternut squash and goats milk feta.*

## INSTRUCTIONS

Preheat oven to 425°F

Blend all pesto ingredients, excluding Micro Broccoli and olive oil together in the bowl of a food processor, until well blended but not smooth. Add Micro Broccoli and pulse until just incorporated. Drizzle in olive oil until desired consistency.

Roll out pizza dough to desired shape and size, place on lightly greased baking sheet. Spread pesto over top of pizza, top with squash, onion and feta. Bake for 20-25 minutes until cooked through and golden.

Garnish with chili flakes and GoodLeaf Micro Broccoli, serve immediately.

Enjoy!

## INGREDIENTS

### **Crust:**

1 Ball of Pre-made (or prepared at home) Pizza Dough

### **Pesto:**

¾ Package of Goodleaf Micro Broccoli

Zest of one Lemon

Juice of ½ of a Lemon

¼ Cup of Parmesan, grated

½ Cup of Walnuts, toasted, chopped

1 Clove of Garlic, minced

~¼ Cup of Extra Virgin Olive Oil

Salt and Pepper, to taste

### **Toppings:**

2 Cups of Butternut Squash Ribbons (Made using peeler)

½ Red Onion, sliced

½ Cup of Goats Milk Feta Cheese

Red Chili Flakes (optional)

¼ Package of GoodLeaf Micro Broccoli



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