

## Butternut squash pizza

- 6 (1/4-inch-thick) slices peeled butternut squash or pumpkin (about 1/2 pound)
- 3/4 teaspoon olive oil
- Cooking spray
- 1/2 cup (2 ounces) shredded fontina or Gouda cheese
- [Pizza Dough](#)
- 1 (14.5-ounce) can finely chopped tomatoes, drained (Muir Glen Fire Roasted Tomatoes)
- 1/2 teaspoon dried oregano
- 1/4 cup Walnut Sage Pesto (Suggest this brand or make your own: <http://www.amazon.com/Bella-Cucina-Walnut-Sage-Pesto/dp/B0001K5MKW>)
- 1/2 cup (2 ounces) grated fresh Romano or Parmesan cheese

### Preparation:

1. Preheat oven to 400°.
2. Combine first 2 ingredients in a medium bowl. Place squash mixture on a baking sheet coated with cooking spray. Bake at 400° for 20 minutes or until squash is tender.
3. Increase oven temperature to 450°.
4. Sprinkle fontina over dough, leaving a 1/2-inch border; top with squash mixture, tomatoes, and oregano. Drop Pesto by level teaspoons onto mixture; sprinkle with Romano. Bake at 450° for 20 minutes or until lightly browned.