



Butternut Squash & Ricotta Pizza with Cranberries

**powerful
+ pairings**
delicious + nutritious + ingenious

Ingredients

Sorghum pizza crust
(see recipe at sorghumcheckoff.com/recipes/sorghum-pizza-crust)

3 tablespoons extra-virgin olive oil, divided

1½ cups thin slices roasted butternut squash, at room temperature (9 ounces)

3 large garlic cloves, thinly sliced or minced

¾ cup part-skim ricotta cheese

½ teaspoon sea salt

¼ teaspoon freshly ground black pepper or crushed red pepper flakes

1 cup packed fresh baby arugula

2 tablespoons dried cranberries (regular or orange-flavored)

2 lemon wedges

Tips:

- Be sure to preheat your baking sheet or pizza stone while you're prepping ingredients, so the pizza doesn't stick.
- If you can find orange-flavored cranberries, they add a nice citrusy kick.
- ½ cup canned low-sodium cannellini beans, drained supercharge this recipe even more by providing protein, fiber, iron, and potassium.

Directions

1. Preheat the oven to 500°F. Place a large, rimmed baking sheet or pizza stone in the oven to preheat. (Alternatively, follow package directions if using store-bought crust.)
2. Using your knuckles, a rolling pin, or the back of your hands, stretch the pizza dough into a thin (12-inch) round or other shape and carefully transfer to the preheated baking sheet. (If using a premade crust, follow package instructions.)
3. Generously brush the dough with 2 tablespoons of the olive oil. Scatter the squash, garlic, and cannellini beans (if using) on top. Top with several dollops of the ricotta. Sprinkle with the salt and pepper. Bake until the crust is golden brown, and the bottom is crisp, about 15 minutes.
4. Transfer the pizza to a cutting board, sprinkle with the arugula and dried cranberries, squirt with the lemon, and drizzle with the remaining 1 tablespoon olive oil. Slice into 8 wedges and enjoy.
5. The pizza can be stored in an airtight container in the fridge for up to 3 days, or frozen for up to 1 month. To freeze, remove the arugula and tightly wrap the pizza in parchment paper, then cover with aluminum foil. Make extra for a healthy freezer meal reheated in minutes. Once reheated, top with fresh arugula and squirt of lemon.

Servings: 4

Serving Size: 2 slices

Prep time: 18 minutes
(not including advance roasting time for squash)

Cook time: 15 minutes

Total time: 33 minutes

Nutrition Information (12 servings)

Calories 440	Carbohydrate 63g
Total Fat 18g	Fiber 7g
Saturated Fat 4g	Sugars 6g
Cholesterol 15mg	Protein 14g
Sodium 790mg	

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