POWERHOUSE SPINACH BLEND fall harvest salad pizza



cook time:	prep time:	featured product:
40	**25**	**POWERHOUSE SPINACH BLEND**

this deliciously decadent pizza recipe captures the flavors of fall in an easy-to-share meal.

we cut a little corner using store-bought pizza dough, added butternut squash, chicken, SUPER SPINACH!, then topped it all off with ricotta salata cheese. it's a fresh, healthy way to enjoy a slice of pizza, and easy enough to make for surprise guests or share at holiday event.

ingredients

2 cups **organicgirl© POWERHOUSE SPINACH BLEND** ?
3 cups (12 ounces) cubed butternut squash (about 1-inch cubes)
3 tablespoons olive oil, divided
1/2 teaspoon kosher salt
1/4 teaspoon ground black pepper
1 pound pizza dough (store-bought or homemade)
1 tablespoon maple syrup
1 roasted chicken breast, chopped (left over from another meal or from a rotisserie chicken)
1 apple, sliced
1/4 cup crumbled ricotta salata cheese
1/2 teaspoon fresh thyme leaves
balsamic glaze and red pepper flakes, for serving (optional)

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 400°F. place squash on rimmed baking pan. drizzle with 1 tablespoon oil and sprinkle with salt and pepper. transfer to oven and roast 15 to 20 minutes or until squash is tender, stirring occasionally. remove squash from oven; increase oven temperature to 450°F.

2. toss and stretch pizza dough into a circle. place dough on pizza stone or pan and bake 12 to 15 minutes or until light golden brown.

3. meanwhile, place squash in bowl of food processor fitted with blade attachment. add maple syrup and 1 tablespoon oil. blend until smooth.

4. when crust is golden brown, remove from oven and spread evenly with squash mixture. divide chicken evenly over squash mixture. return pizza to oven and bake for an additional 3 to 5 minutes or until squash and chicken are warmed through.

5. meanwhile, place greens, apple and cheese in medium bowl. add remaining 1 tablespoon oil; toss until well combined.

6. remove pizza from the oven; top with salad and thyme. cut and serve with balsamic glaze and red pepper flakes, if desired.