



sweet and spicy delicata pizza

cook time:
50

prep time:
15

featured product:
spring mix plus

update your pizza profile with this sweet and spicy delicata pizza recipe! roasted delicata squash pairs perfect with our baby kale SPRING MIX, chorizo and feta on top of a crispy pizza crust. your family and guests will delight in all these flavors of fall. perfect for a holiday meal or event!



ingredients

4 servings

- 1 packed cup **organicgirl© spring mix plus** ?
- 1 delicata squash, halved lengthwise, seeded, and cut into ½” thick half moons
- 1 tablespoon preferred vegetable oil
- ½ teaspoon fine sea salt
- 4 ounces fresh chorizo
- ½ teaspoon crushed red chili flakes
- 1 pound prepared pizza dough
- ½ cup crumbled feta
- ¼ cup dried cranberries
- 1 tablespoon olive oil
- black pepper to taste

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 425°F.
2. on a baking sheet toss together delicata, oil and salt. spread out in a single layer and roast until tender and browned, about 25-30 minutes.
3. in a medium skillet, brown chorizo along with the chili flakes over medium heat, breaking up the meat with a spoon. when browned, transfer to a paper towel-lined plate to drain.
4. on a lightly floured work surface stretch and roll out pizza dough as thin as possible. transfer to a parchment-lined baking sheet. top with greens, delicata, chorizo and feta.
5. bake until browned, about 15 minutes. before serving, top with cranberries, olive oil and pepper.