sweet and spicy delicata pizza



cook time:	prep time:	featured product:
50	**15**	**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.