

Roasted Apple, Butternut Squash and Caramelized Onion Pizza

Garlic White Bean Purée:

1 (15-ounce) can cannellini or other white beans, rinsed and drained
1/4 cup olive oil
1 tablespoon lemon juice
2 cloves garlic
1/2 teaspoon dried thyme
1 teaspoon sea salt
1/2 teaspoon freshly ground black pepper
1 to 2 tablespoons water

Pizza toppings:

4 tablespoons olive oil
1 onion, thinly sliced
Sea salt
Freshly ground black pepper
2 cups butternut squash, peeled and cut into 1/2-inch cubes
1 cup spinach
1 apple, peeled and thinly sliced

Pizza dough

- 1.** Preheat oven to 375 degrees. Make Purée by blending the beans, oil, lemon juice, garlic, thyme, salt and pepper in a food processor. Add water, as needed, until a smooth consistency forms. Set aside. Can be made two days in advance.
- 2.** In a large skillet, heat 2 T oil over medium-high heat and sauté onions until soft and lightly caramelized, 20-30 minutes. Season generously w/salt & pepper.
- 3.** While the onions are cooking, roast squash (30 min) with remaining oil and season generously with salt/pepper. Remove from oven, turn heat up to 450°.
- 4.** Prepare pizza. Brush a large-rimmed baking sheet (approx. 9 by 13 inches) with oil. Stretch homemade or store-bought pizza dough into a rectangle and fit it into the prepared baking sheet. Spread a layer of the Garlic White Bean Purée evenly over the rolled-out dough. (You may not want to use all of it.) On top of the dough, arrange the spinach, caramelized onions, roasted butternut squash and apple slices. Season with salt and pepper, and brush the edges of the crust with olive oil.
- 5.** Bake at 450 degrees for about 15 to 20 minutes, rotating midway, until the crust is slightly browned or golden. Let cool, slice and serve.